The Complete British Cook.

Publish'd January 6th 1800, by West & Hughes, Paternoster Row.

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THE

COMPLETE BRITISH COOK:

BEING A COLLECTION OF THE

MOST VALUABLE AND USEFUL RECEIPTS,

FOR RENDERING

THE WHOLE ART OF COOKERY

Plain and familiar to every Capacity:

CONTAINING DIRECTIONS FOR

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Boiling,	Fricasees,	Puddings,	Flummeries,
Frying,	Ragouts,	Fritters,	Jellies,
Broiling,	Pastries,	Preserves,	Custards, &c. &c.

By MARY HOLLAND,

PROFESSED COOK.

LONDON:

PRINTED BY J. D. DEWICK,

Westmoreland Buildings, Aldersgate Street;

FOR WEST AND HUGHES, PATERNOSTER-ROW; AND SOLD BY ALL BOOKSELLERS.

1800.

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OF THE

COMPLETE CONFECTIONER;

OR,

HOUSEKEEPER's GUIDE,

To a simple and speedy method of understanding the whole

ART OF CONFECTIONARY;

The various ways of Preserving and Candying, dry and liquid, all kinds of *Fruit, Nuts, Flowers, Herbs, &c.*

And the method of keeping them

FRESH AND FINE ALL THE YEAR ROUND;

The different ways of CLARIFYING SUGAR;

With Directions for making

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Also, The Art of making ARTIFICIAL FRUIT, with the Stalks in it, so as to resemble the natural Fruit

To which are added, Some BILLS of FARE for DESSERTS for PRIVATE FAMILIES.

By Mrs. H. GLASS, Author of the Art of Cookery,

With considerable Additions and Corrections,

By MARIA WILSON.

LONDON: PRINTED BY J. D. DEWICK,
No. 6, *Westmoreland Buildings, Aldersgate Street;*

FOR LACKINGTON, ALLEN, AND CO. FINSBURY SQUARE; WEST AND HUGHES, PATERNOSTER-ROW, AND SOLD BY ALL OTHER BOOKSELLERS.

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1802.

THE

COMPLETE

BRITISH COOK.

CHAP. I.

OF GRAVIES AND SAUCES.

YOU must be very careful and particular in making your sauces and gravies, for if they are not good they often spoil whatever they are made for; and be careful to skim the fat off the gravy, and never oil the butter or sauce; if it should happen that your sauce is oiled, skim off all the oil, and melt some butter smooth, and put it in its stead.

To melt Butter.

In melting butter you must be very careful; let your saucepan be well tinned; take a spoonful of cold water, a little dust of flour, and a piece of butter sufficient for your purpose, cut to pieces; be sure to keep shaking your pan one way, for fear it should oil; when it is all melted, let it boil, and it will be smooth and fine. A silver pan is best, if you have one.

Veal, Mutton, or Beef Gravy.

Take a rasher or two of bacon or ham, lay it at the bottom of your stew-pan; put your meat, cut in thin slices, over it; and cut some onions, turnips, carrots, celery, and a little thyme, which put over the meat, with a little all-spice; put a little water at the bottom, then set it on the fire, which must be a gentle one, and draw it till it is brown at the bottom (which you may know by the pan's hissing), then pour boiling water over it, and stew it gently for one hour and a half: if a small quantity, less time will do it. Season it with salt.

A Gravy without Meat.

Take a glass of small beer, a glass of water, an onion cut small, some pepper and salt, and a little lemon peel grated, a clove or two, a spoonful of mushroom liquor, or pickled walnut liquor; put this into a bason; then take a piece of butter, put it into a sauce-pan, and set it on the fire, that it may melt; then dredge in some flour, and stir it well till the froth sinks, and it will be brown, put in some sliced onion, then put your mixture to the brown butter, and give it a boil up.

White Gravy for Fish, Sauces, &c.

Take two pounds of any sort of fish you have, clean it well, cut it in pieces, put it in a sauce-pan, with two quarts of water, a little cloves and mace, a bundle of sweet herbs, a little lemon-peel, and a little salt, cover it close, and boil it till half is wasted; put a little butter into a stew-pan, melt it, put in a spoonful of flour, and stir it till it is smooth; then strain the gravy through a sieve

a sieve to it, let it boil till it is smooth; then it will be fit for use.

Sweet Sauces for Venison or Hares.

Put half a pound of currant jelly into a stew-pan, two or three knobs of sugar, and a gill of red wine, simmer it till the jelly is melted; or a pint of red wine with a quarter of a pound of sugar, simmered over a clear fire for five or six minutes; or half a pint of vinegar and a quarter of a pound of sugar simmered till it is a syrup.

Gravy for a Turkey or Fowl.

Take a pound of lean beef, cut and hack it, then flour it well, put a piece of butter as big as a hen's egg into a stew-pan; when it is melted, put in your beef, fry it on all sides a little brown, then pour in three pints of boiling water, and a bundle of sweet herbs, two or three blades of mace, three or four cloves, twelve whole peppercorns, a little bit of carrot, a little crust of bread, toasted brown; cover it close, and let it boil till there is about a pint or less, then season it with salt, and strain it off.

Sauces for a Pig.

When you have cut up the pig, take out the brains and chop them, put them into a stew-pan, with half a pint of white broth or gravy, the seasoning in the inside, and the gravy that comes from the pig; put a little flour and butter in to thicken it, and give it a boil up as quick as you can, and put it in the dish under the pig.

Take the crumb of a penny loaf and rub it through a cullender, put it into a stew-pan with a pint of milk, wash a quarter of a pound of

currants well, dry them in a cloth and pick them, put them in, boil it gently, keep stirring it till it is smooth, and put it in a sauce-boat.

Take the crumb of a penny loaf, cut it in thin slices, put it in a stew-pan with a pint of milk, boil it, keep stirring and beating it up till it is smooth; cut three or four heads of pickled samphire and put in, give it a boil up, and put it in a sauce-boat.

A Standing Sauce.

Take a quart of claret or white wine, put it in a glazed jar, with the juice of two lemons, five large anchovies, some Jamaica pepper whole, some sliced ginger, some mace, a few cloves, a little lemon peel, horse-raddish sliced, some sweet herbs, six shallots, two spoonfuls of capers, and their liquor; put all these in a linnen bag, and put it into the wine, stop it close, and set the vessel in a kettle of hot water for an hour, and keep it in a warm place. A spoonful or two of this liquor is good in any sauce.

Sauce for Roasted Meat.

Take an anchovy, wash it very clean, and put to it a glass of red wine, a little strong broth or gravy, some nutmeg, one shallot shred, and the juice of a Seville orange; stew these together a little, and pour it to the gravy that runs from your meat.

Sauce for Savory Pies.

Take some gravy, some anchovy, a bunch of sweet herbs, an onion, and a little mushroom liquor; boil it a little, and thicken it with burnt butter; then add a little claret, open your pie, and

and put it in. This serves for mutton, lamb, veal, or beef pies.

Sauce for a sweet Pie.

Take some white wine, a little lemon juice, or verjuice, and some sugar; boil it, then beat two eggs, and mix them well together; then open your pie, and pour it in. This may be used for veal or lamb pies.

Sauce for Fish Pies.

Take claret, white wine and vinegar, oyster liquor, anchovies, and drawn butter; when the pies are baked, pour it in with a funnel.

Bread Sauce.

Take the crumb of a penny loaf and rub it through a cullender, put it into a stew-pan, with a little water, a pint of milk, a whole onion, a spoonful of whole white pepper, a little butter and salt, boil it gently, and keep it stirring often till it is smooth; take out the onion, and then beat it up well with a spoon, make it hot, and put it into a sauce-boat.

Mint Sauce.

Pick and wash a handful of green mint very clean, chop it fine, mix some sugar and vinegar in a boat, put in the mint, and stir it up.

Caper Sauce.

Chop a gill of capers, but not fine, put them in a sauce-boat with a little of the liquor, pour in hot melted butter, and stir them up.

Shrimp Sauce.

Put half a pint of shrimps, clean picked, into

a gill of good gravy; let it boil with a lump of butter rolled in flour, and a spoonful of red wine.

Fennel Sauce.

Pick and wash a handful of fennel, have a sauce-pan of water boiling, put it in, and boil it quick and green; chop it small, put it in a sauce-boat, pour in melted butter, and stir it well up.

Parsley Sauce.

Pick and wash a handful of parsley, have a saucepan of water boiling, put it in, and boil it quick and green; chop it on a board, put it in a sauce-boat, pour melted butter over it, and stir it well up.

Sauce for a Goose.

For a goose make a little good gravy, and put it into a bason by itself, and some apple-sauce into another, made thus:

Apple Sauce.

Pare, core, and slice your apples, put them in a sauce-pan with as much water as will keep them from burning, set them over a slow fire, keep them close covered till they are all of a pulp; then put in a lump of butter, and sugar to your taste, beat them well, and send them to the table in a China bason. Add a piece of lemon-peel.

Oyster Sauce for Fish.

Open a pint of large oysters and just scald them, strain the liquor from them, wash them clean, and beard them, put them into a stew-pan, and drain the liquor from the settlings to them,

them, put in half a pound of butter, some butter mixed with flour, a quarter of a lemon, a spoonful of anchovy liquor, and one of ketchup, boil it up gently till the butter is melted, and the sauce thick and smooth, take out the lemon and squeeze the juice in. You may, if you chuse, put a glass of mountain wine in.

Oyster Sauce for boiled Turkey, Fowls, or any white Meat.

Open a pint of large oysters and just scald them, strain the liquor through a sieve, wash and beard them, put them into a stew-pan, and pour the liquor from the settlings in, put in half a lemon, a piece of butter mixed with flour, a quarter of a pound of butter, and a gill of cream, boil it gently till it is thick and smooth; take out the lemon and squeeze the juice in, stir it round, and then put it in your sauce-boats.

Shrimp Sauce.

Take half a pint of picked shrimps and wash them clean, put them in a stew-pan, with a gill of gravy or water, half a pound of butter, some butter mixed with flour, a spoonful of anchovy liquor, one of ketchup, and half a lemon, boil it till the butter is melted and it is thick and smooth; take out the lemon and squeeze the juice in, stir it about, and then put it in the sauce-boat.

Anchovy Sauce.

Melt half a pound of butter smooth and thick, put two spoonfuls of anchovy liquor in, and boil it up a minute or two, then put it in the sauce-boat. You may put in two spoonfuls of ketchup, walnut pickle, lemon pickle, soy, or quin sauce, or any thing you chuse.

Sauce

Sauce for a Turkey.

For a turkey, good gravy in the dish, and either bread or onion sauce in a bason, or both.

Sauce for Ducks.

For ducks, a little gravy in the dish, and onion-sauce in a cup, if liked.

Fish Sauce.

Take have a pint of water, two anchovies split, a clove, a bit of mace, a little lemon-peel, a few pepper corns, and a large spoonful of red wine; boil all together, till your anchovy is dissolved; then strain it off, and thicken it with butter rolled in flour. This is the best sauce for skate, maids, or thornback.

Lemon Sauce for Boiled Fowls.

Take the rhind of a lemon, cut it in slices, take out the kernels, and cut it in square bits, boil the liver of a chicken or fowl, and chop it fine, put the lemon and liver together in a boat, pour hot melted butter in, and stir it up.

Gooseberry Sauce.

Coddle half a pint of gooseberries, strain them off, and put them in a boat, with some fine powder sugar, pour some hot melted butter in, and stir them up gently.

Egg Sauce.

Boil three eggs hard, take off the shells, and chop them on a board, but not too fine, put them in a sauce-boat or bason, pour in half a pound of melted butter, and stir it up.

Sauce for Fowls.

To fowls you should put good gravy in the dish, and either bread, parsley, or egg sauce in a bason.

Brown Mushroom Sauce.

Treat the mushrooms as usual, put them in a stew-pan, with half a pint of brown gravy, a little lemon-peel, some pepper and salt to your palate, stew them gently for half an hour (if the gravy is wasted too much, put in some more, with a little butter mixed with flour), keep them stirring till they are thick and smooth, squeeze in a little lemon-juice, take out the lemon-peel, and pour them over roast or boiled fowls.

Pickled Mushroom Sauce.

Put half a pint of brown gravy into a stew-pan, a spoonful of ketchup, a little pepper and salt, a piece of butter mixed with flour, a gill of pickled mushrooms, and a little of the pickle, keep it stirring till it is thick and smooth, then pour it over roast or broiled fowls.

CHAP. II.

OF ROASTING.

IN this mode of cookery, the first consideration must be, to make the fire in proportion to the joint you have to dress. If it be any thing very large, lay a good fire to cake, and keep the bottom of the grate free from dirt or ashes.

ashes. When you think your meat is about half done, move the spit and dripping-pan, and stir up the fire as brisk as you can; for the quicker it burns, the quicker and more expeditiously will your meat be roasted. In general, if your fire is good, you must allow a quarter of an hour for every pound of meat, and your expectations will hardly ever fail, from a sirloin of beef to a small joint.

BUTCHER'S MEAT.

Beef.

To roast a piece of beef about ten pounds will take an hour and a half, at a good fire. Twenty pounds weight will take three hours, if it be a thick piece; but if it be a thin piece of twenty pounds weight, two hours and a half will do it; and so on according to the weight of your meat, more or less. Observe, in frosty weather your beef will take half an hour longer.

Be sure to paper the top, and baste it well all the time it is roasting, and throw a handful of salt on it. When you see the smoak draw to the fire, it is near enough; then take off the paper, baste it well, and drudge it with a little flour to make a fine froth: take up your meat, and garnish your dish with nothing but horse-radish.

Never salt your roast meat before you lay it to the fire, for that draws out all the gravy. If you would keep it a few days before you dress it, dry it very well with a clean cloth, then flour it all over, and hang it where the air will come to it; but be sure always to mind that there is no damp-

ness

ness about it; if there is, you must dry it well with a cloth.

Mutton.

If a chine, or saddle of mutton, let the skin be raised, and then skewered on again; this will prevent it from scorching, and make it eat mellow: a quarter of an hour before you take it up, take off the skin, dust on some flour, baste it with butter, and sprinkle on a little salt. As the chine, saddle, and leg, are the largest joints, they require a stronger fire than the shoulder, neck, or loin. Garnish with scraped horse-raddish; and serve it up with potatoes, brocoli, French beans, cauliflower, water-cresses, horse-raddish, pickled cabbage, and other pickles.

Mutton, Venison Fashion.

Take a hind quarter of fat mutton, and cut the leg like a haunch; lay it in a pan with the back side of it down; pour a bottle of red wine over it, and let it lie twenty-four hours; then spit it, and baste it with the same liquor and butter all the time it is roasting, at a good quick fire, and two hours and a half will do it. Have a little good gravy in a boat, and currant jelly in another.

Shoulder or Leg of Mutton, stuffed.

Stuff a leg of mutton with mutton suet, salt, pepper, nutmeg, grated bread, and yolks of eggs; then stick it all over with cloves, and roast it; when it is about half done, cut off some of the under-side of the fleshy end in little bits; put those into a pipkin with a pint of oysters, liquor and all, a little salt and mace, and half a pint of hot

hot water; stew them till half the liquor is wasted, then put in a piece of butter rolled in flour, shake all together, and when the mutton is enough, take it up; pour the sauce over it, and send it to table.

Lamb.

If a large fore-quarter, an hour and a half; if a small one, an hour. The outside must be papered, basted with good butter, and you must have a very quick fire. If a leg, about three quarters of an hour; a neck, a breast, or shoulder, three quarters of an hour; if very small, half an hour will do. These last-mentioned joints are not to be papered, or have the skin raised, but to be dressed like mutton, and garnished with cresses or small sallading.

Veal.

As to veal, you must be careful to roast it of a fine brown; if a large joint, a very good fire; if a small joint, a pretty little brisk fire; if a fillet or loin, be sure to paper the fat, that you lose as little of that as possible. Lay it some distance from the fire, till it is soaked; then lay it near the fire. When you lay it down, baste it well with good butter; and when it is near enough, baste it again, and dredge it with a little flour. The breast you must roast with the caul on till it is enough; and skewer the sweetbread on the back-side of the breast. When it is nigh enough, take off the caul, baste it, and dredge it with a little flour. Veal will take a quarter of an hour to a pound in roasting; stuff the fillet and shoulder with the following ingredients: a quarter of a pound of suet chopped fine,

fine, parsley and sweet herbs chopped, grated bread and lemon peel; pepper, salt, nutmeg, and yolk of egg; butter may supply the want of suet; roast the breast with the caul on, till it is almost enough, then take it off; flour it, and baste it. Veal requires to be more done than beef. For sauce—sallad, pickles, potatoes, broccoli, cucumbers raw or stewed, French beans, pease, cauliflower, celery, raw or stewed.

Pork.

Pork must be well done, or it is apt to surfeit. When you roast a loin, take a sharp penknife, and cut the skin across, to make the crackling eat the better. The chine must be cut, and so must all pork that has the rind on. Roast a leg of pork thus:—Take a knife, as above, and score it; stuff the knucle part with sage and onion, chopped fine, with pepper and salt; or cut a hole under the twist, into which put the sage, &c. and skewer it up with a skewer. Roast it crisp, because most people like the rind crisp, which they call crackling. Make some good apple sauce, and send it up in a boat; then have a little drawn gravy to put in the dish. This they call a mock-goose. The spring, or hand of pork, if very young, roasted like a pig, eats very well; or take the spring, and cut off the shank or knuckle, and sprinkle sage and onion over it, and roll it round, and tie it with a string, and roast it two hours, otherwise it is better boiled. The spare-rib should be basted with a little bit of butter, a very little dust of flour, and some sage shred small; but we never make any sauce to it but apple-sauce. The best way to dress pork-griskins is to roast them, baste

them with a little butter and sage, and a little pepper and salt. Few eat any thing with these but mustard. Pork must be well done. To every pound, allow a quarter of an hour. For example: a joint of twelve pounds weight, three hours, and so on. If it be a thin piece of that weight, two hours will roast it.

To Stuff a Chine of Pork.

Make a stuffing of the fat leaf of pork, parsley, thyme, sage, eggs, and crumbs of bread; season it with pepper, salt, shallots, and nutmegs, and stuff it thick; then roast it gently, and when it is about a quarter roasted, cut the skin in slips. Serve it up with apple sauce as in the foregoing receipt.

A Pig.

Spit your pig, and lay it down to a clear fire, kept good at both ends: put into the belly a few sage leaves, a little pepper and salt, a small crust of bread, and a bit of butter; then sew up the belly, flour it all over very well, and do so till the eyes begin to start. When you find the skin is tight and crisp, and the eyes are dropped, put two plates into the dripping pan, to save what gravy comes from it: put a quarter of a pound of butter into a clean coarse cloth, and rub all over it till the flour is quite taken off, then take it up into a dish, take the sage, &c. out of the belly and chop it small; cut off the head, open it, and take out the brains, which chop, and put the sage and brains into half a pint of good gravy, with a piece of butter rolled in flour; then cut your pig down the back, and lay it flat in the dish: cut off the two ears, and lay one upon

upon each shoulder; take off the under jaw, cut it in two, and lay one upon each side; put the head between the shoulders; pour the gravy out of the plates into your sauce, and then into the dish; send it up to table garnished with lemon, and if you please, pap sauce in a bason.

To bake a Pig.

Lay it in a dish, flour it all over well, and rub it over with butter; butter the dish you lay it in, and put it into the oven. When it is enough, draw it out of the mouth of the oven, and rub it over with a buttery cloth; then put it into the oven again till it is dry; take it out, and lay it in a dish; cut it up, take a little veal gravy, and take off the fat in the dish it was baked in, and there will be some good gravy at the bottom; put that to it, with a little piece of butter rolled in flour; boil it up, and put it into the dish, with the brains and sage in the belly. Some chuse a pig brought whole to the table; then you are only to put what sauce you like into the dish.

Venison.

Take a haunch of venison and spit it; take four sheets of paper well buttered, put two on the haunch; then make a paste with some flour, a little butter and water; roll it out half as big as your haunch, and put it over the fat part, then put the other two sheets of paper on, and tie them with some pack-thread; lay it to a brisk fire, and baste it well all the time of roasting; if a large haunch of twenty-four pounds, it will take three hours and a half, except it is a very large fire, then three hours will do: smaller in proportion. When it is near done, take off the

paper and paste, dust it well with flour, and baste it with butter; when it is a light brown, dish it up with brown gravy.

An Hare.

After you have cased and trussed your hare, take a quarter of a pound of suet, some crumbs of bread, a little parsley shred fine, and as much thyme as will lay on a six-pence, when shred; an anchovy cut small, a little pepper and salt, some nutmeg, two eggs, and a little lemon-peel. Mix all these together, and put it into the hare; then sew up the belly, and lay it down to the fire. Put into your dripping-pan two quarts of milk and half a pound of butter; keep basting it with this all the time it is roasting, and when you have used it all, the hare will be enough. You may mix the liver in the pudding if you choose it; but in that case it must be first par-boiled, and then chopped very fine. For sauce, take a pint of cream, and half a pound of fresh butter, put them into a sauce-pan, and keep stirring it with a spoon till the butter is melted, and the sauce is thick; then take up the hare, and pour the sauce into a dish. Garnish with sliced lemon or orange.

Rabbits.

Baste them with good butter, and dredge them with a little flour. Half an hour will do them at a very quick clear fire; and if they are very small twenty minutes will do them. Take the livers, with a little bunch of parsley, and boil them, and then chop them very fine together. Melt some good butter, and put half the liver and parsley into the butter; pour it into the dish,

and

and garnish the dish with the other half. Let the rabbits be done of a fine light brown.

A Rabbit Hare fashion.

Lard a rabbit with bacon; put a pudding into its belly, and roast it as you do a hare, and it eats very well. Send it up with gravy sauce.

POULTRY.

A Green Goose.

When your goose is ready dressed, put in a lump of butter, spit it, lay it down, singe it well, dust it with flour, baste it with fresh butter, baste it three or four times with cold butter, it will make the flesh rise better than if you was to baste it out of the dripping-pan; if it is a large one, it will take three quarters of an hour to roast it; when you think it is enough, dredge it with flour, baste it till it is a fine froth, and your goose a nice brown, and dish it up with a little brown gravy under it. Garnish it with a crust of bread grated round the edge of your dish.

A Goose.

Take a few sage leaves and two onions, and chop them as fine as possible. Mix them with a large piece of butter, two spoonfuls of salt, and one of pepper; put this into the goose, spit it, and lay it down to the fire; singe it, and dust it with flour, and when it is thoroughly hot, baste it with fresh butter. A large goose will require an hour and a half before a good fire, and when it is done, dredge and baste it, pull out the spit, and pour in a little boiling water.

Fowls.

When the fowls are laid to the fire, singe them with some white paper, baste them with butter, and then dredge over them some flour; when the smoke begins to draw to the fire, baste and dredge them over again; let the fire be brisk, and send them to table with a good froth. A large fowl will take three quarters of an hour; a small one twenty minutes. For sauce—gravy, egg sauce, mushrooms, and white or brown celery-sauce.

Chickens.

Pluck your chickens very carefully, draw them, and cut off their claws only, and truss them. Put them down to a good fire, singe, dust, and baste them with butter. A quarter of an hour will roast them; and when they are enough, froth them, and lay them on your dish. Serve them up hot, with parsley and butter poured over them. A large chicken will take half an hour; a small one twenty minutes. For sauce —gravy, parsley and butter, or mushroom sauce.

Ducks.

Kill and draw your ducks; than shred an onion, and a few sage leaves; season these with salt and pepper, and put them into your ducks. Singe, dust, and baste them with butter, and a good fire will roast them in twenty minutes; for the quicker they are done, the better they will be. Before you take them up, dust them with flour, and baste them with butter, to give them a good frothing and a pleasing brown. Your gravy must be made of the gizards and pinions, an onion, a tea-spoonful of lemon-pickle, a few pepper corns, a large blade of mace, a spoonful

of

of ketchup, and the same of browning. Strain it, pour it into your dish, and send it up with onion-sauce in a bason.

Pigeons.

Take some parsley shred fine, a piece of butter as big as a nutmeg, a little pepper and salt; tie the neck end tight: tie a string round the legs and rump, and fasten the other end to the top of the chimney-piece; baste them with butter, and when they are enough, lay them in the dish, and they will swim with gravy.. You may put them on a little spit, and then tie both ends close. Twenty minutes will roast them.

Partridges.

Let them be nicely roasted, but not too much; baste them gently with a little butter, and dredge them with flour; sprinkle a little salt on, and froth them nicely up; have good gravy in the dish, with bread sauce in a boat, made thus: take about a handful or two of crumbs of bread, put in a pint of milk or more, a small whole onion, a little whole white pepper, a little salt, and a bit of butter; boil it all well up; then take the onion out, and beat it well with a spoon; or take poivrade sauce in a boat, made thus: chop four shalots fine, a gill of good gravy, and a spoonful of vinegar, a little pepper and salt; boil them up one minute, then put it in a boat. Twenty minutes is enough to roast them.

Wild Ducks, Wigeons, or Teal.

Wild fowl are in general liked rather under done; and if your fire is very good and brisk, a duck or wigeon will be done in a quarter of an hour;

hour; for as soon as they are well hot through, they begin to lose their gravy, and if not drawn off, will eat hard. A teal is done in little more than ten minutes.

Woodcocks or Snipes.

Spit them on a small bird spit; flour them and baste them with butter: have ready a slice of bread toasted brown, which lay in a dish, and set it under your birds, for the trail to drop on. When they are enough, take them up, and lay them on the toast; put some good gravy in the dish, and some melted butter in a cup. Garnish with orange or lemon.

Quail.

Truss them, and stuff their bellies with beef suet and sweet herbs shred very fine, and seasoned with a little spice: when they grow warm, baste them with salt and water, then dredge them, and baste them with butter. For sauce, dissolve an anchovy in good gravy, with two or three shallots shred very fine, and the juice of a Seville orange; dish them up in this sauce, and garnish your dish with fried bread crumbs and lemon: send them to table as hot as possible.

Pheasants.

Lard them with small lards of bacon; and when you lay them down, put over the breasts a piece of buttered paper. About ten minutes before they are done, take the paper off, then baste them with butter, and strew on a little flour, that they may go to table with a fine froth. Serve them up with good gravy in the dish, and bread-sauce in a boat. Garnish with sliced lemon.

Plovers.

Plovers.

If your plovers are of the green kind, they must be done in the same manner as woodcocks. Lay them upon a toast, and put good gravy sauce in the dish. Garnish with sliced orange.

Grey plovers are roasted, or stewed thus: Make a force-meat of artichoak bottoms cut small, seasoned with pepper, salt, and nutmeg; stuff the bellies, and put the birds into a sauce-pan, with good gravy just to cover them, a glass of white wine, and a blade of mace; cover them close, and stew them gently till they are tender; then take up your plovers into the dish; put in a piece of butter rolled in flour, to thicken your sauce; let it boil till smooth; squeeze in a little lemon; then scum it clean, and pour it over the birds.

Ortolans.

You may lard them with bacon, or roast them without, putting a vine leaf between each; spit them sideways, baste them with butter, and strew bread crumbs on them while roasting. Send them to table with fried bread crumbs round them, garnished with lemon, and a good gravy sauce in a boat.

To dress Ruffs and Reefs.

Draw them, and truss them cross-legged, as you do snipes, and spit them the same way; lay them upon a buttered toast, pour good gravy into the dish, and serve them up quick.

FISH.

A Cod's Head.

Wash and score the head very clean, scotch it with a knife, strew a little salt on it, and lay it before the fire; throw away the water that runs from it the first half hour; then strew on it some nutmeg, cloves, mace, and salt, and baste it often with butter. Take all the gravy of the fish, white wine, and meat gravy, some horse radish, shallots, whole pepper, cloves, mace, nutmeg, and a bay-leaf or two; boil this liquor up with butter, and the liver of the fish boiled, broke, and strained into it, with the yolks of two or three eggs, oysters, shrimps, and balls made of fish; put fried fish round it. Garnish with lemon and horse radish.

Fresh Sturgeon.

Take a piece of fresh sturgeon of about eight or ten pounds, let it lay in water and salt six or eight hours with its scales on; then fasten it on the spit, and baste it well with butter for a quarter of an hour; after which grate a nutmeg all over it, a little mace and pepper beaten fine, a few sweet herbs dried and powdered, and some crumbs of bread; then keep basting a little, and dredging with crumbs of bread, and with what falls from it till it is done. For sauce, take a pint of water, an anchovy, a small piece of lemon-peel, an onion, some sweet herbs, mace, cloves, whole black and white pepper, and a small piece of horse-radish. Cover the whole close, let it boil a quarter of an hour, and then strain it; put it into the saucepan again, pour in a pint

a pint of white wine, about a dozen oysters, and the liquor, two spoonfuls of ketchup, two of walnut pickle, the inside of a crab or lobster, bruised fine, shrimps or prawns, a piece of butter rolled in flour, a spoonful of mushroom pickle, or juice of lemon, and boil them all together. When your fish is enough, lay it in the dish, and pour the sauce over it. Garnish with fried toasts and lemon.

An Eel.

Scour the eel well with salt, skin it almost to the tail, then gut, wash, and dry it: take a quarter of a pound of suet shred as fine as possible, sweet herbs, and a shallot, and mix them together with salt, pepper, and nutmeg; scotch your eel on both sides, wash it with yolks of eggs, lay some seasoning over it, stuff the belly with it, then draw the skin over it, and tie it to the spit; baste it with butter, and make the sauce of anchovies and melted butter.

Any other river or sea fish, that are large enough, may be dressed in the same manner.

CHAP. III.

OF BOILING.

General Rules to be observed in Boiling.

BE very careful that your pots and covers are well tinned, very clean, and free from sand. Mind that your pot really boils all the while; otherwise you will be disappointed in dressing any

any joint, though it has been a proper time over the fire. Fresh meat should be put in when the water boils, and salt meat whilst it is cold. Take care likewise to have sufficient room and water in the pot, and allow a quarter of an hour to every pound of meat, let it weigh more or less.

BUTCHER'S MEAT.

A Round of Beef.

Take a round of beef, salt it well with common salt, let it lay ten days, turning it over and rubbing it with the brine every other day; then wash it in soft water, tie it up as round as you can, and put it into cold soft water; boil it very gently; if it weighs thirty pounds, it will take three hours and a half; if you stuff it, do it thus: take half a pound of beef suet, some green beet, parsley, pot-marjorum, thyme, and leeks; chop all these very fine, put to them a handful of stale bread crumbs, pepper and salt, mix these well together, make holes in your beef and put it in, tie it up in a cloth.

A Leg of Mutton.

Let your pot be sufficiently large, so that the joint may swim in the water, otherwise it will be apt to turn black; and as there is such a disproportion in the different parts, care must be taken not to boil it too much, which is the reason that few people make broth of the liquor. When it is done, it must be served up with buttered turnips and caper sauce.

A Ham.

When you boil a ham, put it into your copper when the water is pretty warm, for cold water draws the colour out; when it boils, be careful it boils very slowly. A ham of twenty pounds takes four hours and a half, larger and smaller in proportion. Keep the copper well skimmed. A green ham wants no soaking, but an old ham must be soaked sixteen hours in a large tub of soft water.

A Tongue.

A tongue, if salt, must be soaked in soft water all night; boil it three hours; if fresh out of the pickle, two hours and a half, and put it in when the water boils: take it out, pull it, and trim it. Garnish with greens and carrots.

A Neck of Mutton.

In general this joint is used for the making of broth; and, therefore, when it is designed for this purpose, after the pot is well skimmed, put into it a faggot of thyme, a few marygolds, two or three small turnips, and a reasonable quantity of salt. When the meat is taken up, throw into the broth a spoonful of oatmeal beat up with a little cold water; put in a large onion, or the white part of a leek, and give the liquor a boil up. It may be served up either in a dish alone, with turnips buttered, or Spanish onions mashed with butter, and caper-sauce; or in a soup-dish full of broth.

A Leg of Pork.

Take a leg of pork that has been salted a fortnight or three weeks, about eight pounds weight, put it into cold soft water, and boil it three

hours and a quarter, then take off the skin. All salt meats require gentle boiling. It is common to send up pease pudding with boiled pork.

Pickled Pork.

Be sure you put it in when the water boils. If a middling piece, an hour will boil it; if a very large piece, an hour and a half, or two hours. If you boil pickled pork too long, it will go to a jelly; you will know when it is done by trying it with a fork.

POULTRY.

Turkey, Fowl, Goose, Duck, &c.

Poultry are best boiled by themselves, and in a good deal of water; scum the pot clean, and you need not be afraid of their going to table of a bad colour. A large turkey, with a force-meat in its craw, will take two hours; one without, an hour and half; a hen turkey, three quarters of an hour; a large fowl, forty minutes; a small one, half an hour; a large chicken, twenty minutes; and a small one a quarter of an hour; a full grown goose salted, an hour and a half; a large duck, near an hour.

Pigeons.

Scald and draw your pigeons, and take out the craw as clean as possible. Wash them in several waters, and, having cut off the pinions, turn their legs under their wings, dredge them, and put them into soft cold water. Having boiled them very slowly a quarter of an hour, dish them up, and pour over them good melted butter.

butter. Lay round them a little broccoli, and serve them up with butter and parsley.

A Partridge.

Boil your partridges quick in a good deal of water, and fifteen minutes will be sufficient. For sauce, take a quarter of a pint of cream, and a piece of fresh butter as large as a walnut; stir it one way till it is melted, and pour it into the dish.

Pheasants.

Boil them in a great deal of water; if large, three quarters of an hour will boil them; if small, half an hour. For sauce, white celery stewed, and thickened with cream, and a bit of butter rolled in flour. Lay the pheasants in the dish, and pour the sauce over them. Observe so to stew your celery, that the liquor may not be all wasted before you put in your cream. Season with salt to your palate. Garnish with lemon.

Rabbits.

Truss your rabbits close, and boil them off white. For sauce, take the livers, which, when boiled, bruise with a spoon, very fine, and take out all the strings; put to this some good veal broth, a little parsley shred fine, and some barberries clean picked from the stalks; season it with mace and nutmeg; thicken it with a piece of butter rolled in flour, and a little white wine: Let your sauce be of a good thickness, and pour it over your rabbits. Garnish with lemons and barberries.

FISH.

A Turbot.

Lay it in a good deal of salt and water an hour or two, and if it is not quite sweet, shift your water five or six times; first put a good deal of salt in the mouth and belly. In the mean time set on your fish kettle, with clean spring-water and salt, a little vinegar, and a piece of horse-radish. When the water boils, lay the turbot on a fish-plate, put it into the kettle, let it be well boiled, but take great care it is not too much done. When enough, take off the fish-kettle, set it before the fire, then carefully lift up the fish-plate, and set it across the kettle to drain. In the mean time melt a good deal of fresh butter, and bruise in either the spawn of one or two lobsters, and the meat cut small, with a spoonful of anchovy liquor; then give it a boil, and pour it into basons: this is the best sauce, but you may make what you please. Lay the fish in the dish. Garnish with scraped horse-radish and lemon.

Cod.

Set on a fish-kettle of a proper size for the cod; put in a large quantity of water, with a quarter of a pint, or more, of vinegar, a handful of salt, and half a stick of horse-radish: let these boil together, and then put in the fish. When it is enough (which will be known by feeling the fins, and by the look of the fish) lay it to drain, put it on a hot fish-plate, and then in a warm dish, with the liver cut in half, and laid on each side. Sauce—shrimps, or oyster-sauce.

Sturgeon.

Sturgeon.

Having cleaned the sturgeon well, boil it in as much liquor as will just cover it, adding two or three bits of lemon peel, some whole pepper, a stick of horse-radish, and a pint of vinegar to every two quarts of water. When it is enough, garnish the dish with fried oysters, sliced lemon, and scraped horse-radish; serve it up with a sufficient quantity of melted fresh butter, with a cavear dissolved in it; or, where that is not to be had, with anchovy sauce, and the body of a crab bruised in the butter, and a little lemon juice served up in basons.

Mackrel.

Make a sauce with half a pint of white wine, some weak broth, sweet herbs, bits of roots, slices of onions, pepper and salt; boil these together about an hour; then boil the fish therein, and serve with a sauce made of butter, a little flour, some scalded fennel chopped, one shallot chopped very fine, a little of the boiling liquid; and squeeze a little lemon when ready.

Herrings.

Scale, gut, and wash your herrings; dry them clean, and rub them over with a little vinegar and salt; skewer them with their tails in their mouths, and lay them on your fish-plate. When your water boils, put them in, they will take ten or twelve minutes boiling. When you take them up, drain them over the water, then turn the heads into the middle of your dish. Lay round them scraped horse-radish, parsley and butter for sauce.

Eels.

Having skinned, gutted, and taken the blood out of your eels, cut off their heads, dry them, and turn them round on your fish-plate. Boil them in salt and water, and serve them up with parsley sauce.

GARDEN STUFF.

In dressing all sorts of kitchen garden herbs, take care that they are clean washed: that there be no small snails or caterpillars between the leaves; and that all the coarse outer leaves, and those that have received any injury by the weather, be taken off. Next wash them in a good deal of water, and put them into a cullendar to drain. Care must likewise be taken, that your pot or sauce-pan be clean, well tinned, and free from sand or grease.

Potatoes.

You must boil them in as little water as you can, without burning the sauce-pan. Cover the sauce-pan close, and when the skin begins to crack they are enough. Drain all the water out, and let them stand covered for a minute or two; then peel them, lay them in your plate, and pour some melted butter over them. The best way to do them is, when they are peeled to lay them on a gridiron till they are of a fine brown, and send them to table. Another way is to put them into a sauce-pan with some good beef dripping, cover them close, and shake the sauce-pan often for fear of burning to the bottom. When they are of a fine brown, and crisp, take

take them up in a plate, then put them into another for fear of the fat, and put butter in a cup.

Spinage.

Pick it very clean, and wash it in five or six waters; put it in a sauce-pan that will just hold it, throw a little salt over it, and cover the pan close. Do not put any water in, but shake the pan often. You must put your sauce-pan on a clear quick fire. As soon as you find the greens are shrunk and fallen to the bottom, and that the liquor which comes out of them boils up, they are enough. Throw the spinage into a clean sieve to drain, and squeeze it well between two plates, and cut it in any form you like. Lay it in a plate or small dish, and never put any butter on it, but put it in a cup or boat.

Asparagus.

First cut the white ends off, about six inches from the head, and scrape them from the green part downwards very clean. As you scrape them, throw them into a pan of clean water; and after a little soaking, tie them up in small even bundles. When your water boils, put them in, and boil them up quick; but by over boiling they will lose their heads. Cut a slice of bread for a toast, and bake it brown on both sides. When your grass is done, take them up carefully; dip the toast in the asparagus water, and lay it in the bottom of your dish; then lay the heads of the asparagus on it with the white ends outwards: pour a little melted butter over the heads; cut an orange into small quarters, and stick them between for garnish.

Artichokes.

Artichokes.

Wring off the stalks close to the artichokes: throw them into water, and wash them clean; then put them into a pot or sauce-pan. They will take better than an hour after the water boils; but the best way is to take out a leaf, and if it draws easy, they are enough. Send them to table with butter in tea-cups between each artichoke.

Green Pease.

Shell your pease just before you want them, put them into a very small quantity of boiling water, with a little salt, and a lump of loaf sugar; when they begin to dent in the middle, they are enough, strain them in a sieve, put a good lump of butter into a mug or small dish, give your pease a shake up with the butter, put them on a dish, and send them to table. Boil a sprig of mint in another water, chop it fine, and lay it in lumps round the edge of your dish.

Brocoli.

Strip off all the little branches till you come to the uppermost of all, then with a knife peel off the outside skins which cover the whole, and put the brocoli into cold water. After it has been properly washed, put it into the pan with the water boiling, and some salt thrown into it. When the stalks become tender, it is enough: then take it up carefully, for fear of breaking the heads, and send it to table, with some melted butter in a bason.

French Beans.

First string them, then cut them in two, and afterwards across; but if you would do them nice,

nice, cut the bean into four, and then across, which is eight pieces. Lay them into water and salt, and when your pan boils put in some salt and the beans; when they are tender, they are enough; they will be soon done. Take care they do not lose their fine green. Lay them in a plate, and have butter in a cup.

Cauliflowers.

A cauliflower is the most favourite plant in the kitchen garden amongst the generality of people. Take off all the green part, and cut the flower close at the bottom from the stalk; and if it be large or dirty, cut it into four quarters, that it may lay better in the pan, and be thoroughly cleansed. Let it soak an hour, if possible, in clean water, and then put it into boiling milk and water, (if you have any milk), or water only, and skim the pan very well. When the flower or stalks left above it feel tender, it will be enough; but it must be taken up before it loses its crispness; for cauliflower is good for nothing that boils till it becomes quite soft. When enough, lay it to drain in a cullendar for a minute or two, and serve it up in a dish by itself, and with melted butter in a bason.

Carrots.

Scrape them very clean, and when they are enough, rub them in a clean cloth, then slice them into a plate, and pour some melted butter over them. If they are young spring carrots, half an hour will boil them; if large, an hour; but old Sandwich carrots will take two hours.

Cabbages.

Cabbages.

If your cabbages are young, split them in two; if old, cut them in quarters; wash them clean, boil them in plenty of spring water and salt; when they are done, put them on a sieve or cullender to drain, (the same if they are young summer cabbages or savoys) send them in a dish in halves or quarters. If rather old, chop them up, put them into a stew pan, with a piece of butter, a little pepper and salt, stir them about till the butter is melted, then put them in a dish, and garnish with boiled carrot, with melted butter in a boat.

Turnips.

A great deal depends upon preparing this root for boiling. They require paring till all the stringy coat be quite cut off; for that outside will never boil tender. Being well rinded, cut them in two, and boil them in a pot with either beef, mutton, or lamb. When they become tender, take them out, press the liquor from them between two trenchers, put them into a pan, and mash them with butter and a little salt, and send them to table in a plate or bason by themselves; or send them as they come out of the pot, in a plate, with some melted butter in a bason, for every one to butter and season them as they like.

Parsnips.

Parsnips are a very sweet root, and an agreeable sauce for salt fish. They should be boiled in a great deal of water, and when you find they are soft (which is known by running a fork into them), take them up, and carefully scrape all the dirt off them, and then with a knife scrape them

them all fine, throwing away all the dirty parts; then put them in a sauce-pan with some milk, and stir them over the fire till they are thick. Take care they do not burn; add a good piece of butter, and a little salt, and when the butter is melted, send it to table.—But parsnips are in common served up in a dish, when well boiled and scraped, with melted butter in a bason.

CHAP. IV.

OF FRYING.

Proper Rules to be observed in Frying.

BEFORE you proceed to fry any thing, mind that your frying-pan is very clean, free from sand, and well tinned; and when you use any fat, be sure it is well rendered and clean, and before you put any thing in to have your fat boiling hot, but do not let it burn, as it will fry every thing black; you may know when it is hot by its not hissing; throw in a little bit of bread, and if it fries crisp, your fat is hot: be careful to wipe every thing with a cloth before you fry it. As fried parsley is often wanted for garnish, be sure to have it well picked and washed; put it into a cloth, and swing it backwards and forwards till the water is out; then have your pan of fat hot, and put it in; fry it quick, but mind it does not boil over; have a slice ready to take it out the moment it is crisp, for if you let it stay too long it will look black, and put it on a sieve or coarse cloth before the fire to drain.

Liver

Liver and Bacon.

Cut the liver in slices, and fry it first brown and nice, and then the bacon; lay the liver in the dish, and the bacon upon it. Serve it up with melted butter in a boat, and garnish with sliced lemon.

Sweetbreads and Kidneys.

Split the kidneys, and then fry them and the sweetbreads together in butter. Serve them up with a brown ragoo sauce and mushrooms; and garnish the dish with fried parsley and sliced lemon.

Beef Steaks.

Take rump steaks, beat them very well with a roller, fry them in half a pint of ale that is not bitter, and whilst they are frying, for your sauce cut a large onion small, a very little thyme, some parsley shred small, some grated nutmeg, and a little pepper and salt; roll all together in a piece of butter, and then in a little flour; put this into the stew pan, and shake all together. When the steaks are tender, and the sauce of a fine thickness, dish them up.

Mutton Chops.

Cut a loin of mutton into chops, take off the skin, pepper and salt them, put a little butter into a pan, melt it, put in the chops, and fry them quick and brown on both sides; chop a little shallot or onion small, put it in the dish, with the chops over it, and garnish with horse-radish.

Lamb

Lamb Chops.

Cut a loin, or the best end of a neck of lamb into thin chops, pepper and salt them, rub the yolk of an egg on both sides, and sprinkle bread-crumbs over them; have a pan of beef-dripping boiling hot, put them in, and fry them on both sides of a fine gold colour; take them out, and put them on a sieve before the fire to drain the fat from them; put them into a hot dish, and garnish with plenty of fried parsley, with plain butter in a boat; or you may fry them in plenty of butter if you like it best.

Tripe.

Cut your tripe into pieces about three inches long, dip them into the yolk of an egg, and a few crumbs of bread; fry them of a fine brown, and then take them out of the pan, and lay them in a dish to drain. Have ready a warm dish to put them in, and send them to table with butter and mustard in a cup.

Scotch Collops.

Dip the slices of lean veal in the yolks of eggs, that have been beaten up with melted butter, a little salt, some grated nutmeg, and grated lemon-peel. Fry them quick; shake them all the time, to keep the butter from oiling. Then put to them some beef gravy, and some mushrooms, or forced meat balls. Garnish with sausages and sliced lemon, and slices of broiled or fried bacon.—Observe, if you would have the collops white, do not dip them in eggs. And when fried tender, but not brown, pour off the liquor quite clean; put in some cream to the meat, and give it just a boil up.

Veal Cutlets.

Cut a neck of veal into steaks, and fry them in butter; and having made a strong broth of the scrag-end, boiled with two anchovies, some nutmeg, some lemon-peel, and parsley shred very small, and browned with a little burnt butter, put the cutlets and a glass of white wine into this liquor. Toss them up together: thicken with a bit of butter rolled in flour, and dish all together. Squeeze a Seville orange over, and strew as much salt on as shall give a relish

Eggs.

Put about half a pound of good fat into a frying-pan, make it hot, break half a dozen eggs into cups and put in; fry them quick, but not too much; take them out with an egg slice, and put them on a toast; or fry six rashers of bacon. put them in a dish, and the eggs over them.

Carp.

First scale and gut them, wash them clean, lay them in a cloth to dry, then flour them, and fry them of a fine light brown. When they are done, lay them in a coarse cloth to drain: then cut a piece of bread of a triangular form, and fry it with the roes. Let your sauce be butter and anchovy, with the juice of lemon. Lay your carp in the dish, the roes on each side, and garnish with fried bread and lemon.

Tench.

Slime your tenches, slip the skin along the backs, and with the point of your knife raise it up from the bone; then cut the skin across at the head and tail, strip it off, and take out the bone;

bone; then take another tench, or carp, and mince the flesh small with mushrooms, chives, and parsley. Season them with salt, pepper, beaten mace, nutmeg, and a few savory herbs minced small. Mingle these all well together, then pound them in a mortar with crumbs of bread, as much as two eggs soaked in cream, the yolks of three or four eggs, and a piece of butter. When these have been well pounded, stuff the tenches with this force: take clarified butter, put it into a pan, set it over the fire, and when it is hot, flour your tenches, and put them into the pan, one by one, and fry them brown; then take them up, lay them in a coarse cloth before the fire, to keep hot. In the mean time, pour all the grease and fat out of the pan, put in a quarter of a pound of butter, shake some flour all over the pan, and keep stirring with a spoon till the butter is a little brown; then pour in half a pint of white wine, stir it together, in half a pint of boiling water, an onion stuck with cloves, a bundle of sweet herbs, and a blade or two of mace. Cover them close, and let them stew as softly as you can for a quarter of an hour, then strain off the liquor, put it into the pan again, and add two spoonfuls of ketchup; have ready an ounce of truffles or morels boiled tender in half a pint of water; pour the truffles, water and all, into the pan, with a few mushrooms, and either half a pint of oysters, clean washed in their own liquor, and the liquor and all put into the pan, or some craw-fish; but then you must put in the tails, and after clean picking them, boil them in half a pint of water; then strain the liquor, and put into the sauce: or take some fish melts, and toss up in your sauce. All this

is just as you fancy.—When you find your sauce is very good, put your tench into the pan, and make them quite hot; then lay them into your dish, and pour the sauce over them. Garnish with lemon.—Or you may, for change, put in half a pint of stale beer instead of water; or dress tench just as you please.

Trout.

When you have scaled, gutted, and washed them clean, dry them in a cloth, flour them, and fry them in butter till they are of a fine brown. When they are enough, take them up; then fry some parsley crisp, and melt some butter, with an anchovy, and a spoonful of white wine. Dish your fish, and garnish with fried parsley and sliced lemon. You may either pour the sauce over the fish, or send it to table in boats.

Lampreys.

Bleed them and save the blood, then wash them in hot water to take off the slime, and cut them to pieces. Fry them in some fresh butter not quite enough, pour out the fat, put in a little white wine, give the pan a shake round, season it with whole pepper, nutmeg, salt, sweet herbs, and a bay leaf; put in a few capers, a good piece of butter rolled in flour, and the blood; give the pan a shake round often, and cover them close. When you think they are enough, take them out, strain the sauce, then give them a boil quick, squeeze in a little lemon, and pour over the fish. Garnish your dish with lemon.

Eels.

Eels.

Cut them in pieces, season them with pepper and salt, flour them, and fry them in butter. When they are done, be careful to drain the fat from them, before you put them into the dish. Serve them to table with plain butter and anchovy sauce in separate cups. Garnish with fried parsley and sliced lemon.

Oysters.

Take the largest oysters you can get, give them a boil in their own liquor a moment, strain the liquor from them, wash them well in cold water, and dry them in a cloth; make a good small beer, ale, or egg batter, seasoned with a little nutmeg and salt, and dip them in; have a pan of hogs-lard boiling hot, fry them of a light brown, put them on a sieve to drain, and then in a hot dish; or to garnish made dishes, calf's head, cod's head, &c.

Small Fish of all Sorts.

Small fish are generally dressed to garnish a dish of fish, as smelts, gudgeon, roach, small whitings, &c. Wipe them dry with a cloth, then rub them over with the yolk of an egg, flour them and dip them in oil, butter, hog's lard, or beef dripping; take care they are fried of a fine light brown; and if they are sent by themselves in a dish, garnish with fried parsley and lemon.

Cauliflowers.

Take one large or two small cauliflowers, wash them very clean, half boil them, and pull them into sprigs; make a batter thus: beat up the

yolks of two eggs, with a gill of white wine, a little grated nutmeg, and a little salt; mix it with flour into a light batter, and dip in the sprigs; have ready a large pan of hogs-lard boiling hot, put them in sprig by sprig, fry them of a fine brown, and then put them on a sieve to drain; put them in a hot dish, and pour melted butter over them: they are a pretty garnish round a boiled cauliflower.

Potatoes.

Pare as many raw potatoes as you will want, cut them in slices as big as a crown piece, flour them, and fry them brown and crisp on both sides in fresh butter; put them in a hot dish, and pour melted butter, sack, and sugar mixed over them; or send them without, only a little plain butter in a boat.

Parsley.

Let your parsley for this purpose be very young. Wash it thoroughly clean, and pick the leaves carefully from the stalks. Then put a little butter in your pan, which must be quite clean, and when it is very hot put in the parsley: keep it constantly stirring with a knife till it is quite crisp; then take it out, and apply it to the purposes for which it is wanted.

Onions.

Take some large onions, peel them, and cut them into slices about a quarter of an inch thick; then dip these slices into batter, or an egg beaten, without breaking them, and fry them of a nice brown.

Celery.

Celery.

Take six or eight heads of celery, cut off the green tops, and take off the outside stalks, wash them clean; then have ready half a pint of white wine, the yolks of three eggs beat fine, and a little salt and nutmeg; mix all well together with flour into a batter, dip every head into the batter, and fry them in butter. When enough lay them in the dish, and put melted butter over them.

CHAP. V.

OF BROILING.

General Directions concerning Broiling.

AS to mutton and pork steaks, you must keep them turning quick on the gridiron, and have your dish ready over a chafing-dish of hot coals, and carry them to table covered hot, and only a few at a time. When you broil fowls or pidgeons, always take care your fire is clear; and never baste any thing on the gridiron, for it only makes it smoked and burnt.

To broil Chickens.

Slit them down the back, and season them with pepper and salt; then lay them on a very clear fire, and at a great distance. Let the inside lay next the fire till they are more than half done; then turn them, and take care the thick side don't burn. When you think this latter side is equally done with the first, strew some fine

fine raspings of bread over them, and let them be done of a fine brown. Your sauce must be good gravy with mushrooms, and garnished with lemon, and the livers boiled, the gizzards cut, slashed, and broiled, with pepper and salt.—Or you may use this sauce: Take a handful of sorrel dipped in boiling water, drain it, and have ready half a pint of good gravy, a shallot shred small, and some parsley boiled very green; thicken it with a piece of butter rolled in flour, and add a glass of red wine; then lay your sorrel in heaps round the fowls, and pour your sauce over them. Garnish with lemon.

Pigeons.

Chop some parsley fine, mix it up with butter, pepper, and salt, tie the neck ends and stuff them, tie the other end, put your gridiron over a clear fire at a great distance, and broil them gently for half an hour; or you may split them down the back, put a skewer through, pepper, salt, and broil them; put them into a hot dish, with a little gravy under them, and parsley and butter in a boat.

Mackrel.

Gut them, wash them clean, pull out the roe at the neck end, boil it in a little water, then bruise it with a spoon; beat up the yolk of an egg, with a little nutmeg, lemon-peel cut fine, shred thyme, some parsley boiled and chopped fine, a little pepper and salt, and a few crumbs of bread; mix all well together, and fill the mackrel; flour them well, and broil them nicely. Let your sauce be plain butter, with a little ketchup or walnut pickle.

Herrings.

Herrings.

Scale and gut them, cut off their heads, wash them clean, dry them in a cloth, flour them, and broil them, but with a knife just notch them across: take the heads and mash them, boil them in small beer or ale, with a little whole pepper and an onion. Let it boil a quarter of an hour, then strain it; thicken it with butter and flour, adding a good deal of mustard. Lay the fish in a dish, and pour the sauce into a bason; or serve them up with plain butter and mustard.

Eggs.

First put your salamander into the fire, then cut a slice round a quartern loaf, toast it brown, and butter it, lay it in a dish, and set it before the fire; poach seven eggs just enough to set the whites, take them out carefully, and lay them on your toast: brown them with the salamander, grate some nutmeg over them, and squeeze Seville orange over all. Garnish your dish with orange cut in slices.

Beef Steaks.

Take some steaks, cut out of the middle of the rump, fry them in butter; when they are done, put a little small beer into the pan, if not bitter, the gravy which runs from the steaks, a little nutmeg, a shallot, some walnut-ketchup, and a piece of butter rolled in flour; shake it round the pan till it boils, and pour it over the steaks. Some stewed oysters may be added, or pickled mushrooms.

Mutton Chops.

Cut your steaks half an inch thick, when your gridiron

gridiron is hot rub it with fresh suet, lay on your steaks, and keep turning them as quick as possible; if you do not take great care, the fat which drops from the steak will smoke them: when they are enough, put them into a hot dish, rub them well with butter, slice a shallot very thin into a spoonful of water, pour it on them with a spoonful of mushroom ketchup and salt, serve them up hot, and in small quantities, fresh and fresh.

Pork Steaks.

Observe the same as for mutton steaks, only pork requires more broiling; when they are enough, put in a little good gravy; a little sage rubbed very fine strewed over them, gives them a fine taste.

Veal Cutlets.

Cut your cutlets off a fillet of veal about a quarter of an inch thick, and about six inches broad; put bread crumbs and herbs, the same as for cutlets maintenon, on both sides; put your gridiron over a very clear fire, put on the cutlets, and broil one side of a fine brown; turn them, broil the other side the same, and put them in a hot dish; have ready the following sauce: put half a pint of gravy in a sauce-pan, with a piece of butter mixed with flour, two spoonfuls of ketchup, and a little pepper and salt; boil it till it is thick and smooth, and put it over them; — fresh or pickled mushroom sauce, with thin rashers of bacon broiled for garnish.

CHAP.

CHAP. VI.

OF STEWING.

To stew Veal in general.

LET the veal be under-roasted or boiled; cut it into thick slices, and just cover the veal with water in a stew-pan. Season with pepper, salt, and grated nutmeg, a little mace, sweet marjorum, a shallot, and lemon-thyme, or a little grated lemon-peel. Stew all together, and when almost enough, put into the liquor a little good gravy, and mushroom liquor, a glass of white wine, and a little lemon juice. Let these stew a little longer. Then strain off the liquor, and thicken it with butter and flour. Lay the meat in the dish, and pour the sauce over it. Garnish the dish with sippets, and fried oysters, or bits of broiled bacon, and sliced lemon on the rim of the dish.

Mince Veal.

Let your veal be cut as fine as possible, but not chopped; grate a little nutmeg over it, shred a little lemon-peel very fine, throw a very little salt on it, and dredge it with flour. To a large plate of veal, take four or five spoonfuls of water, let it boil, then put in the veal, with a piece of butter as big as an egg; stir it well together, and when it is thoroughly hot, it is enough. Lay some sippets round the plate, and before you pour in the veal, squeeze in half a lemon, or half a spoonful of vinegar.

Beef Steaks.

Take two fine rump steaks, pepper and salt them, lay them in a stew-pan, with half a pint of water, a little cloves and mace, an onion, one anchovy, a bundle of sweet herbs, a gill of white wine, and a little butter mixed with flour; cover them close, stew them gently till they are tender, and shake the pan round often to keep them from sticking; take them carefully out, flour them, and fry them of a nice brown in fresh butter, and put them in the dish: in the mean time strain off the sauce, pour the fat out of the frying-pan, and put in the sauce, with a dozen oysters blanched, and a little of the oyster liquor; give it a boil up, pour it over the steaks, and garnish with horse-raddish.—You may fry the steaks first, and then stew them; put them in a dish, and strain the sauce over them, without any oysters.

Beef Collops.

Cut raw beef, as veal is cut for Scotch collops. Put the collops into a stew-pan with a little water, a glass of white wine, a shallot, a little dried marjorum rubbed to powder, some salt and pepper, and a slice or two of fat bacon. Set this over a quick fire, till the pan be full of gravy, which will be in a little time; add to it a little mushroom juice; and then serve it up hot; and garnish with sliced lemon, or small pickles and red cabbage.

A Hare.

Let it be half roasted, and then, having cut it into small pieces, and dissected the bones, put all of it into a stew-pan, with a quart of gravy, a gill of red wine, and an anchovy. You must not

not let it boil, but keep tossing it up with butter and flour till it be enough; and then serve it up in a soup-dish, garnished with fried parsley.

A Pig.

Roast a pig till it is thorough hot, then skin it, cut it in pieces, and put it into a stew-pan with a sufficient quantity of strong gravy, a gill of white wine, some pepper, salt, and nutmeg, an onion, a little marjorum, three spoonfuls of elder vinegar, if you have any, and a piece of butter; cover all close, and stew it gently over a slow fire: when enough, serve it up hot, put sippets upon it, and garnish it with lemon sliced.

Mutton Chops.

Cut the chops thin, put them into a shallow tin pan, with a cover that shuts very close. Add a very little water, with a little salt and pepper: cover the pan very close, and set it over a slow fire; they will be done in a few minutes: dish them with their own liquor, and garnish with capers or other pickles.

A Turkey or Fowl.

Take a turkey or fowl, put it into a sauce-pan or pot, with a sufficient quantity of gravy or good broth; a bunch of celery cut small, and a muslin rag, filled with mace, pepper, and all-spice, tied loose, with an onion, and a sprig of thyme: when these have stewed softly till enough, take up the turkey or fowl; thicken the liquor it was stewed in with butter and flour; and having dished the turkey, or fowl, pour the sauce into the dish.

Chickens.

Take two chickens and cut them into quarters; then wash them and put them into a clean sauce-pan, with a pint of water, half a pint of red wine, some mace, pepper, a bundle of sweet herbs, an onion, and a piece of stale crust of bread: cover them close, and stew them half an hour; then put in a piece of butter as big as an egg, rolled in flour, and cover it again close for five or six minutes. Shake the sauce-pan about, and take out the onion and sweet herbs: garnish with sliced lemon.

Ducks.

Draw and clean your ducks well, and put them into a stew-pan with strong beef gravy, a glass of red wine, a little whole pepper, an onion, an anchovy, and some lemon-peel: when well stewed, thicken the gravy with butter and flour, and serve all up together, garnished with shallots.

Wild Fowl.

Half roast a wild duck, &c. then cut it into bits; when cold, put it into a stew-pan, with a sufficient quantity of beef gravy, and let it stew till tender; then thicken it with burnt butter, and serve it up all together with sippets within the sides, and lemon sliced on the rim of the dish.

Tench.

Cut your fish in the tail, and preserve the blood that comes from them; gut them, and scrape off all the scales as clean as possible; then lay them in a stew-pan with a pint of gravy, and the same quantity of claret: take some whole pepper, a little salt, some horse-radish sliced, a bunch

bunch of sweet herbs, a sliced nutmeg, an onion stuck with cloves, two anchovies, and the blood of the fish; put these all into the pan, and when they are properly stewed, thicken the whole with burnt butter. Garnish with horse-radish, sliced lemon, the melts and roes of the fish, and some fried bread.

Eels.

Stew, gut, and wash them very clean in six or eight waters, to wash away all the sand; then cut them in pieces about as long as your finger; put just water enough in the pan for sauce, with an onion stuck with cloves, a little bundle of sweet herbs, a blade of mace, and some whole pepper in a thin muslin rag; cover the pan, and let them stew very softly. Look at them now and then; put in a little red wine, the juice of half a lemon, and a piece of butter rolled in flour. When you find they are quite tender and well done, take out the onion, spice, and sweet herbs. Put in salt enough to season them, and dish them up with the sauce.

Oysters, Cockles, or Muscles.

Let your fish be well cleansed from the shell, preserve the liquor, and when it is well settled, strain it through a fine sieve, then thicken it well with crumbs of bread, put in a good piece of butter, and boil them altogether before you put in the fish; after the fish is in, season it with pepper and salt agreeable to your palate, give it a gentle boil, and then serve it up.

Mushrooms.

Clean your mushrooms well, then skin them, and scrape out the gills: this done, cut them in

pieces, and put them into a sauce-pan without any liquor, but strew on them a little salt; cover the sauce-pan close, and let them stew gently till they are tender, and covered with the liquor: then take out your mushrooms, and drain them, pour on them some white wine, and put them again into the sauce-pan.

Cucumbers.

When you have pared them, cut them in slices about the thickness of a crown piece; then put them to drain, and lay them in a coarse cloth till they are dry: this done, flour them, put them into the pan, and fry them brown in butter; then pour out the fat, put to them some gravy, a little port wine, some pepper, cloves, and mace: when they have stewed a few minutes longer, put in a bit of butter rolled in flour, give them a toss up, and then serve them to table.

Spinage and Eggs.

Pick and wash your spinage very clean, put it into a sauce-pan without water, throw in a little salt, cover it close, and shake the pan after: when it is just tender, and whilst it is green, put it into a sieve to drain, and then lay it in your dish. In the mean time, have a stew-pan of water boiling, and break as many eggs into separate cups as you would poach: when the water boils put in the eggs; as soon as they are done, take them out carefully with a slice, lay them on the spinage, and serve them to table with melted butter in a cup. Garnish your dish with an orange cut in quarters.

CHAP.

CHAP. VII.

OF HASHING.

Beef.

CUT some cold roast beef into very thin slices, put a pint of gravy into a stew-pan, with four shallots chopped fine, a little butter mixed with flour, a spoonful of walnut pickle, some pepper and salt, and boil it up; then put in the beef, with four pickled girkins cut in thin slices, make it very hot, and put it into a hot dish, with sippets all round.

Mutton.

Take some cold mutton, and with a sharp knife cut it into thin slices; put the bones into a stew-pan, with an onion chopped fine, a pint of water, and boil it for a quarter of an hour; strain it into a stew-pan, put in a spoonful of browning, the same of ketchup, two or three shallots chopped fine, some pepper and salt to your liking, and a little butter mixed with flour; boil it up, then put in the mutton, with some capers chopped, and some pickled girkins cut thin; boil it up two or three minutes, then put it into a hot dish, with toasted sippets round it. If you have not time to boil the bones, make use of some good gravy instead, but always be sure to save its own natural gravy if you can, as that always makes the hash better.

Veal.

Take some cold veal, cut it into thin slices about as large as a crown piece, put it into a stew-pan, with some good gravy, a spoonful of ketchup, a little butter mixed with flour, some lemon-peel shred fine, and a little pepper and salt; make it thoroughly hot, put it into a hot dish, and garnish with sippets.

A Calf's Head.

Boil it till it is near enough, then take it up, and let it lie in a dish till it is cold: this done, take one half of the head, and cut off the meat in thin slices; put it into a stew-pan, with a little brown gravy, a spoonful or two of walnut-pickle, a spoonful of ketchup, a glass of red wine, a little shred mace, a few capers shred, or a little mango; boil it over a stove, and thicken it with butter and flour: when you have done this, take the other part of the head, cut off the bone ends, and score it with a knife, season it with a little pepper and salt, rub it over with the yolk of an egg, and strew on it a few bread crumbs and a little parsley; then set it before the fire till it is brown, and when you dish up the other part, put this in the middle. Lay about your hash some forced-meat balls, a few slices of bacon nicely fried, and brain-cakes:—this last article must be made thus: take a handful of bread crumbs, a little shred lemon-peel, pepper, salt, nutmeg, sweet marjorum, parsley shred fine, and the yolks of three eggs; take the brains and skin them; boil and chop them small, and mix them all together; put a little butter in your pan when you fry them, and drop them in as you do fritters.

ters. If they should run in your pan, put in a handful more of bread crumbs.

A Hare.

Take some hare after it has been roasted, and cut it into small pieces, with some of the stuffing; put half a pint of gravy into a stew-pan, the same quantity of red wine, two or three shallots shred fine, a piece of butter mixed with flour, and Cayan pepper and salt to your palate; boil it up, then put in the hare, and make it thoroughly hot, put it into a hot dish, and garnish with lemon and beet-root, or toasted sippets.

Cold Fowl.

When you have cut up your fowl in the usual manner, divide the legs, wings, heart, &c. into several pieces; then put them into a stew-pan, with a blade or two of mace, and a little shred lemon-peel; dredge on it a little flour, and put in about half a pint of good gravy: when it begins to simmer, put in a piece of butter rolled in flour, with a few pickled mushrooms: as soon as it boils it is enough; then take it up, pour the whole into your dish, and garnish with sliced lemon.

CHAP. VIII.

OF SOUPS.

Observations on Soups.

GREAT care is necessary to be taken that the pots, or sauce-pans and covers, be very clean, and free from all grease and sand, and that they are

are well tinned, for fear of giving the broth or soups any brassy taste, or of injuring the health of those who partake of the several dishes.

Gravy Soup.

Take the bones of a rump of beef, and a piece of the neck, and boil it till you have all the goodness of it; then strain it off, and take a good piece of butter, put it in a stew-pan, and brown it; then put to it an onion stuck with cloves, some celery, endive, spinach, and three carrots; put to your gravy some pepper, salt, and cloves, and let it boil all together; then put in sippets of bread dried by the fire, and you may add a glass of red wine: serve it up with a French roll toasted, and laid in the middle.

Cressy Soup.

Take a pound of lean ham, and cut it into small bits, and put at the bottom of a stew-pan, then cut a French roll, and put over the ham: take two dozen heads of celery cut small, six onions, two turnips, one carrot, cut and washed very clean, six cloves, four blades of mace, and two handfuls of water-cresses: put them all into a stew-pan with a pint of good broth; cover them close, and sweat it gently for twenty minutes; then fill it up with veal broth, and stew it for four hours. rub it through a fine sieve, or cloth, and put it in your pan again; season it with salt, and a little cayan pepper: give it a simmer up, and send it to table hot, with some French roll toasted hard in it: boil a handful of cresses till tender in water, and put it over the bread.

Green

Pease Soup.

Cut a knuckle of veal, and one pound of lean ham into thin slices; lay the ham at the bottom of a soup-pot, the veal upon the ham; then cut six onions in slices, and put on two or three turnips, two carrots, three heads of celery cut small, a little thyme, four cloves, and four blades of mace: put a little water at the bottom, cover the pot close, and draw it gently, but do not let it stick; then put in six quarts of boiling water, let it stew gently for four hours, and skim it well. Take two quarts of green peas, and stew them in some of the broth till tender; then strain them off, put them in a marble mortar, and beat them fine: put the liquor in, and mix them up, (if you have no mortar, you must bruise them in the best manner you can): take a tammy, or fine cloth, and rub them through till you have rubbed all the pulp out, and then put your soup into a clean pot, with half a pint of spinach juice, and boil it up for fifteen minutes. season with salt and a little pepper: if your soup is not thick enough, take the crumb of a French roll, and boil it in a little of the soup, beat it in the mortar, and rub it through your tammy or cloth; put in your soup, and boil it up; then put it in your tureen, with a slice of bread toasted very hard.

A good Pease Soup.

Take a quart of split pease, put them into a gallon of soft water, with a bunch of herbs, some whole Jamaica and black pepper, two or three onions, a pound of lean beef, a pound of mutton, and a pound of the belly-piece of fat pork; boil all together, till your meat is thoroughly tender,

tender, and your soup strong; then strain it through a sieve, and pour it into a clean sauce-pan; cut and wash three or four large heads of celery, some spinach, and a little dried mint rubbed fine; boil it till your celery is tender, then serve it up with bread cut in slices, and fried brown.

Mock Turtle Soup.

Take a calves head with the skin on, and scald it in the following manner: put it in some cold water, beat some rosin fine, and rub all over it; then put it into scalding water, and keep turning it about till you find the hair will slip off; then take it out, and clean off all the hair as quick as you can, and wash it well after; put it into a pot, and boil it half an hour; then take off all the skin close to the bone, and cut the tongue out and peel it; break the bones all to pieces, and put them into a soup-pot, with a shin of beef cut to pieces, with two gallons of water; when it boils, skim it well, and put in some all-spice, six onions, a carrot, two turneps, four leeks, six heads of celery, washed well, and a bundle of sweet herbs; stew it gently for four hours, then strain it into a pan: in the mean time cut your skin into square pieces, about an inch and a half over, slit the tongue down the middle, and then cut it across about one inch long; put them into a soup-pot with the soup, chop twelve shallots fine, tie up a large bundle of basil, marjorum, winter savory and thyme, twelve cloves, six blades of mace, and twelve corns of all-spice beat very fine; put all these in, and stew it till tender; mix a bottle of Madeira wine with four large spoonfuls of flour,

very

very smooth, and put in, but be sure to stir it well about; season it high with cayan pepper and salt, take out the sweet herbs, and squeeze the liquor out between two plates into the soup, and stew it half an hour; then put in two dozen of force-meat balls, and two dozen egg balls, and squeeze in two lemons; boil it up for two or three minutes, then serve it in tureens.

Portable Soup for Travellers.

Cut into small pieces three large legs of veal, one of beef, and the lean part of half a ham: put a quarter of a pound of butter at the bottom of a large cauldron, then lay in the meat and bones, with four ounces of anchovies, and two ounces of mace: cut off the green leaves of five or six heads of celery, wash the heads quite clean, cut them small, put them in with three large carrots cut thin, cover the cauldron close, and set it over a moderate fire: when you find the gravy begins to draw, keep taking it up till you have got it all out, then put water in to cover the meat; set it on the fire again, and let it boil slowly for four hours; then strain it through a hair sieve into a clean pan, and let it boil three parts away; then strain the gravy that you drew from the meat, into the pan; let it boil gently, observing to skim the fat off as it rises, till it looks thick like glue: you must take great care, when it is near enough, that it does not burn; put in cayan pepper to your taste, then pour it on flat earthen dishes a quarter of an inch thick, and let it stand till the next day; and cut it out with round tins a little larger than a crown piece; lay the cakes on dishes, and set them in the sun to dry; this soup will answer best to be made in

frosty

frosty weather: when the cakes are dry, put them in a tin box, with writing-paper between every cake, and keep them in a dry place. This is a very useful soup to be kept in gentlemens' families, for by pouring a pint of boiling water on one cake, and a little salt, it will make a good bason of broth: a little boiling water poured on it will make gravy for a turkey or fowls: the longer it is kept the better. It will be necessary to keep turning the cakes, as they dry.

Soup Lorraine.

Take a pound of sweet almonds, blanch and beat them in a mortar, with a very little water to keep them from oiling; put to them all the white part of a large roast fowl, and the yolks of four poached eggs; pound all together as fine as possible: take three quarts of strong veal broth; let it be very white, and skim off all the fat; put it into a stew-pan with the other ingredients, and mix them well together: boil them softly over a stove, or on a clear fire: mix the white part of another roast fowl very fine; season with pepper, salt, nutmeg, and a little beaten mace: put in a bit of butter as big as an egg, and a spoonful or two of the soup strained, and set it over the stove to be quite hot: cut two French rolls in thin slices, and set them before the fire to crisp: take one of the hollow rolls, which are made for oyster loaves, and fill it with the mince; lay on the top as close as possible, and keep it hot: strain the soup through a piece of dimity into a clean sauce pan, and let it stew till it is the thickness of cream: put the crisped bread in the dish or tureen, pour the sauce over it, and place the roll with the minced meat in the middle.

Ox

Ox Cheek Soup.

Break the bones of an ox cheek, and wash them till they are perfectly clean; then lay them in warm water, and throw in a little salt, which will fetch out the slime: then take a large stew-pan, and put two ounces of butter at the bottom of it, and lay the fleshy side of the cheek-bone in it: add to it half a pound of shank of ham, cut in slices, and four heads of celery, with the leaves pulled off, and the heads washed clean: cut them into the soup with three large onions, two carrots, a parsnip sliced, a few beets cut small, and three blades of mace: set it over a moderate fire for a quarter of an hour, which will draw the virtue from the roots, and give to the gravy an agreeable strength. A very good gravy may be made by this method, with roots and butter, adding only a little browning to give it a good colour: when the head has simmered a quarter of an hour, put to it six quarts of water, and let it stew till it is reduced to two quarts; if you would have it eat like soup, strain and take out the meat and the other ingredients, and put in the white part of a head of celery cut in small pieces, with a little browning to make it of a fine colour: take two ounces of vermicelli, give it a scald in the soup, and put it into the tureen with the top of a French roll in the middle of it: if you would have it eat like a stew, take up the face as whole as possible, and have ready a boiled turnip and carrot cut in square pieces, and a slice of bread toasted, and cut in small dice. Put in a little cayan pepper, and strain the soup through a hair sieve upon the meat, bread, turnip, and carrot.

Soup with Rice.

Put two quarts of water into a sauce-pan with a pound of rice, an ounce of cinnamon, and let it remain till it is boiled extremely tender; then grate a nutmeg into it, with the yolks of three eggs and half a pint of red wine: put another quart of water to it, and let the whole continue on a slow fire, till it has been reduced to a proper degree of thickness, when it may be served up.

A Craw Fish Soup.

Cleanse them, and boil them in water, salt, and spice: pull off their feet and tails, and fry them; break the rest of them in a stone mortar, season them with savory spice, and an onion, a hard egg, grated bread, and sweet herbs boiled in good table beer; strain it, and put to it scalded chopped parsley, and French rolls; then put in the fried craw fish, with a few mushrooms. Garnish the dish with sliced lemon, and the feet and tail of a craw fish.

Oyster Soup.

Have ready a good fish stock, then take two quarts of oysters without the beards; bray the hard part in a mortar, with the yolks of ten hard eggs: Set what quantity of fish stock you shall want over the fire with your oysters; season it with pepper, salt, and grated nutmeg. When it boils, put in the eggs, and let it boil till it is as thick as cream: dish it up with bread cut in dice.

Turnip Soup.

Pare a bunch of turnips, (save out three or four) put them into a gallon of water, with half

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an ounce of white pepper, an onion stuck with cloves, three blades of mace, half a nutmeg bruised, a good bunch of sweet herbs, and a large crust of bread: boil them an hour and a half, then pass them through a sieve; clean a bunch of celery, cut it small, and put it into your turnips and liquor, with two of the turnips you saved, and two young carrots cut in dice: cover it close, and let it stew; then cut two turnips and carrots in dice, flour them, and fry them brown in butter, with two large onions cut thin, and fried likewise; put them all into your soup, with some vermicelli; let it boil soft, till your celery is tender, and your soup is good; season it with salt to your palate.

CHAP. IX.

OF FRICASEES.

Neats Tongues.

BOIL them tender, peel them, cut them into thin slices, and fry them in fresh butter; then pour out the butter; put in as much gravy as will be wanted for sauce, a bundle of sweet herbs, an onion, some pepper and salt, and a blade or two of mace; simmer all together for half an hour; then take out the tongue, strain the gravy, put it with the tongue in the stew-pan again, beat up the yolks of two eggs, with a glass of white wine, a little grated nutmeg, a piece of butter as big as a walnut, rolled in flour;

shake all together for four or five minutes; dish it up, and send it to table.

Tripe.

Cut a piece of double tripe in pieces of about two inches; put them in a sauce-pan of water, with an onion, and a bundle of sweet herbs; boil it till it is quite tender, then have ready a bishamel made thus: take some lean ham, cut it in thin pieces, and put it in a stew-pan, and some veal, having first cut off the fat, put it over the ham; cut an onion in slices, some carrot and turnip, a little thyme, cloves, and mace, and some fresh mushrooms chopped; put a little milk at the bottom, and draw it gently over the fire: be careful it does not scorch, then put in a quart of milk, and half a pint of cream; stew it gently for an hour, thicken it with a little flour and milk, season it with salt, and a very little cayan pepper bruised fine; then strain it off through a tammy; put your tripe into it, toss it up, and add some force meat balls, mushrooms, and oysters blanched; then put it into your dish, and garnish with fried oysters, or sweetbreads, or lemons.

Chickens.

Skin your chickens, and cut them in small pieces, wash them in warm water, and then dry them very clean with a cloth; season them with pepper and salt, and then put them into a stew-pan with a little fair water, and a good piece of butter, a little lemon-pickle, or half a lemon, a glass of white wine, one anchovy, a little mace and nutmeg, an onion stuck with cloves, a bunch of lemon-thyme, and sweet marjorum; let these stew

stew together till your chickens are tender, and then lay them on your dish; thicken the gravy with flour and butter, strain it, then beat the yolks of three eggs a little, and mix them with a large tea cupfull of rich cream, put it in your gravy, and shake it over the fire, but do not let it boil, and pour it over your chickens.

Brown Fricasee of Chickens or Rabbits.

Take your rabbits or chickens, and skin the rabbits but not the chickens, then cut them into small pieces, and rub them over with the yolks of eggs; have ready some grated bread, a little beaten mace, and a little grated nutmeg mixed together, and then roll them in it; put a little butter into a stew-pan, and when it is melted, put in your meat; fry it of a fine brown, and take care they do not stick to the bottom of the pan; then pour the gravy from them, and pour in half a pint of brown gravy, a glass of white wine, a few mushrooms, or two spoonfuls of the pickle, a little salt (if wanted) and a piece of butter rolled in flour: when it is of a fine thickness, dish it up, and send it to table; you may add truffles and morels, and cocks' combs.

White Fricasee of Chickens or Rabbits.

Skin them, cut them to pieces, lay them in warm water; stew them in a little water, with a piece of lemon-peel, a little white wine, an anchovy, an onion, two or three cloves, and a bunch of sweet herbs: when tender, take them out, strain the liquor, put a very little of it into a quarter of a pint of thick cream, with four ounces of butter, and a little flour; keep it constantly stirring till the butter is melted; put in

the chickens, a little grated lemon-peel and pounded mace, a little lemon-juice and mushroom-powder; shake all together over the fire: if agreeable, put in pickled mushrooms, and omit the lemon-juice.

Lamb Cutlets.

Take a leg of house lamb, and cut it into thin cutlets across the grain, put them into a stew-pan, and make some good broth with the bones, shank, &c. enough to cover the collops; strain it into the stew-pan with the collops, with a bundle of sweet herbs, an onion, a little cloves and mace tied in a muslin rag, a few fresh mushrooms, and stew them gently for ten minutes; then take out the sweet herbs and onion, skim off the fat, and put a piece of butter mixed with flour, a few truffles and morels boiled and washed clean, a dozen force-meat balls boiled, and seasoned with cayan pepper and salt to your palate; give it a boil up, and if there is any fat on skim it off; beat up the yolks of three eggs with half a pint of cream, grate in a little nutmeg, and keep shaking the pan one way till it is thick and smooth; then put the cutlets in the dish, pour the sauce over them, and garnish with lemon and beet-root.

Lamb Stones and Sweetbreads.

Take a dozen lamb stones and six sweetbreads, and parboil them; skin the stones, slit the sweetbreads in two, and put them into a stew-pan, with half a pint of veal broth, a bundle of sweet herbs, and a few fresh mushrooms; cover them close, and stew them for ten minutes; then put in a little butter mixed with flour, boil it up, and

and skim the fat off; take out the sweetbreads, and put in some asparagus tops boiled tender, a few force-meat and egg balls boiled, beat the yolks of two eggs with half a pint of cream, and grate in a little nutmeg, with some salt; put these in, and keep the pan shaking one way till they are thick and smooth; squeeze in the juice of half a lemon, and garnish with lemon and beet-root.

A Hare.

Boil the hare with apples, onions, and parsley; when it is tender, shred it small, then put thereto a pint of red wine, one nutmeg, a little pepper and salt, and two or three anchovies; stir these together, with the yolks of twelve hard eggs shred small; when it is served up, put in as much melted butter as will make it moist, garnish the dish with some of the bones, and the whites of eggs boiled hard, and cut in halves.

CHAP. X.

OF RAGOUTS.

Leg of Mutton.

TAKE a small leg of mutton, cut off the fat and skin, and cut it very thin the right way of the grain; put a quarter of a pound of butter into a stew-pan, shake a little flour over the meat, and put it in, with half a lemon, half an onion chopped fine, a small bundle of sweet herbs, a little mace, pepper and salt, and stir it a minute

a minute or two; then put in as much gravy as will moisten it, mince an anchovy small, mix it with a little flour and butter, and put in; stir it well together over the fire for six minutes, then throw in a few whole capers, take out the sweetbreads, and put it in a hot dish.

Livers.

Take six large fowl livers and one turkey liver, pick out the galls, and throw them into cold water; take the six livers, and put them into a stew-pan, with half a pint of gravy, a gill of fresh mushrooms cut small, six cox-combs or stones, a few truffles boiled, a spoonful of ketchup, a little pepper and salt, and a piece of butter mixed with flour as big as a chesnut; cover them, and stew them for fifteen minutes; butter a piece of paper, wrap the turkey's liver in it, and broil it of a fine brown; take off the paper, put it in the middle of a dish, the stewed livers round it, pour the sauce over all, and garnish with lemon and beet-root.

Beef A-la-mode.

Take a buttock of beef, interlarded with great lard, rolled up with chopped spice, sage, parsley, thyme, and green onions; bind it close with coarse tape, and put it into a great sauce-pan; when it is half done, turn it; let it stand over the fire on a stove twelve hours; it is fit to eat cold or hot: when it is cold, slice it out thin, and toss it up in a fine ragout of sweetbreads, oysters, mushrooms, and palates.

Lamb.

Take a small fore-quarter of house lamb, cut off

off the knuckle-bone, take off the skin, lard it with bacon, and half roast it; then put it into a stew-pan, with a quart of brown cullis, a pint of fresh mushrooms, some truffles and morels, and two or three lamb's sweetbreads; cover it close, and stew it one hour very gently; fry a dozen oysters, and a dozen force-meat balls, lay the lamb in the dish, skim the fat clean from the ragout, pour it over the lamb, lay the oysters and balls round it, and garnish with water-cresses.

A rich Ragout.

Having parboiled lamb-stones and sweetbreads, and blanched some cocks-combs, cut them all in slices, and season them with a mixture of pepper, salt, mace, and nutmeg: then fry them in a little lard; drain them, and toss them up in good gravy, with a bunch of sweet herbs, two shallots, a few mushrooms, truffles, and morels: thicken it with burnt butter, and add a glass of red wine. Garnish the dish with pickled mushrooms, or fried oysters, and sliced lemon.

Veal Sweetbreads.

Cut sweetbreads into pieces as big as a walnut; wash and dry them, and put them into a stew-pan of hot burnt butter: stir them till they are brown, and then pour over them as much gravy, mushrooms, pepper, salt, and all-spice as will cover them; then let them stew half an hour: pour off the liquor, pass it through a sieve, and thicken it for sauce. Place the veal sweetbreads in the dish, pour the sauce over them, and serve them up; garnish with sliced lemon, or orange.

CHAP.

CHAP. XI.

OF PUDDINGS.

A baked Almond Pudding.

HAVING boiled the skins of two lemons very tender, beat them fine; beat half a pound of almonds in rose water, and a pound of sugar very fine; then melt half a pound of butter, and let it stand till it is quite cold; beat the yolks of eight eggs, and the whites of four; mix them and beat them all together, with a little orange-flower water, and bake it in the oven.

A boiled Almond Pudding.

Strain two eggs well beaten into a quart of cream, a penny-loaf grated, one nutmeg, six spoonfuls of flour, half a pound of almonds blanched and beat fine, and half a dozen bitter almonds; sweeten with fine sugar, add a little brandy, boil it half an hour; pour round it melted butter and wine; stick it with almonds blanched and slit.

A baked Apple Pudding.

Boil half a pound of apples, and pound them well; take half a pound of butter beaten to a cream, and mix it with the apples before they are cold; add six eggs with the whites, well beaten and strained, half a pound of sugar pounded and sifted, the rinds of two lemon well boiled and beaten; sift the peel into clean water twice in the boiling; put a thin crust in the bottom

bottom and rims of your dish: it will take half an hour to bake it.

Apple Dumplings.

Having pared and taken out the core of your apples, fill the hole with quince, or orange marmalade, or sugar (which ever best suits); then take a piece of cold paste, and make a hole in it, as if you was going to make a pie; lay in your apple, and put another piece of paste in the same form, and close it up round the side of your apple; it is much preferable to the method of gathering it in a lump at one end: tie it in a cloth, and boil it three quarters of an hour; pour melted butter over them, and serve them up; five is sufficient for a dish.

A Batter Pudding.

Take a quart of milk, beat up the yolks of six eggs, and the whites of three, and mix them with a quarter of a pint of milk: take six spoonfuls of flour, a tea-spoonful of salt, and one of beaten ginger; mix them all together, boil them an hour and a quarter, and pour melted butter over the pudding: you may, if you think proper, put in half a pound of pruens, or currants, and two or three more eggs; or you may make it without eggs, in the following manner: take a quart of milk, mix six spoonfuls of the flour with a little of the milk first, a tea-spoonful of salt, two of beaten ginger, and two of the tincture of saffron; then mix all together, and boil it an hour.

A Bread Pudding.

Slice all the crumb of a penny loaf thin into a quart of milk, set it over a chafing-dish of coals

coals till the bread has soaked up all the milk, then put in a piece of butter, stir it round, and let it stand till cool. Or you may boil your milk, and pour over your bread, and cover it up close; this method is as good as the other: then take the yolks of six eggs, and half the whites, and beat them up with a little rose water and nutmeg, and a little salt and sugar, if you like it. Mix all well together, and boil it an hour.

A Custard Pudding.

Put a piece of cinnamon in a pint of thick cream; boil it, and add a quarter of a pound of sugar; when cold, add the yolks of five eggs well beaten; stir this over the fire till pretty thick, but you should not let it boil: when quite cold, butter a cloth well, dust it with flour, tie the custard in it very close, and boil it three quarters of an hour. When taken up, put it into a bason to cool a little; untie the cloth, lay the dish on the bason, and turn it up: if the cloth is not taken off carefully, the pudding will break; grate over it a little sugar: melted butter, and a little wine in a boat.

Gooseberry Pudding.

Scald a pint of green gooseberries, and rub them through a sieve; put to them half a pound of sugar, and an equal quantity of butter, two or three Naples' biscuits, and four eggs well beaten; mix it well, and bake it half an hour.

Hard Dumplings.

Put a little salt to some flour and water, and make it into a paste; roll them in balls as large as a turkey's egg; roll them in a little flour, throw them

them into boiling water, and half an hour will boil them; they are best boiled with a good piece of beef. For a change you may add a few currants.

A Hasty Pudding.

Take a pint of cream and a pint of milk, a little salt, and sweeten it with loaf-sugar; make it boil, then put in some fine flour, and keep it continually stirring while the flour is put in, till it is thick, and boiled enough; pour it out, and stick the tops full of little bits of butter: it may be eaten with sugar or salt.

An Oat Pudding.

Take two pounds of oats skinned, and new milk enough to cover it; eight ounces of raisins of the sun stoned, the same quantity of currants neatly picked; a pound of sweet suet finely shred, add six new laid eggs well beat; season with nutmeg, beaten ginger, and salt; mix it all well together, and it will make an excellent pudding.

An Orange Pudding.

Take the rind of a Seville orange, boil it very soft, beat it in a marble mortar, with the juice; put to it two Naples' biscuits grated very fine, half a pound of butter, a quarter of a pound of sugar, and the yolks of six eggs; mix them well together, lay a good puff paste round the edge of your china dish, and bake it in a gentle oven half an hour. You may make a lemon pudding the same way, by putting in a lemon instead of an orange.

A Plain Pudding.

Put into a pint of milk three laurel leaves, a

little grated lemon-peel, and a bit of mace; boil it, then strain it off, and with a little flour make it into a pretty thick hasty pudding; then stir into it a quarter of a pound of butter, two ounces of sugar, half a small nutmeg grated, five yolks and three whites of eggs; beat them well up all together, pour it into a dish, and bake it.

A Quaking Pudding.

Take a quart of cream, boil it, and let it stand till almost cold; then beat four eggs a full quarter of an hour, with a spoonful and a half of flour; then mix them with your cream, add sugar and nutmeg to your palate, tie it close up in a cloth well buttered, let it boil an hour, and turn it carefully.

A Rice Pudding.

Put a quarter of a pound of rice into a sauce-pan, with a quart of new milk, and a stick of cinnamon; stir it often to keep it from sticking to the sauce-pan. When it has boiled thick, pour it into a pan, stir in a quarter of a pound of fresh butter, and sugar to your palate; grate in half a nutmeg, add three or four spoonfuls of rose water, and stir it all well together. When it is cold, beat up eight eggs, with half the whites, beat it all well together, butter a dish, pour it in, and bake it; you may first lay a puff paste all over the dish. For a change, you may put in a few currants and sweetmeats.

A Suet Pudding.

Take a pound of shred suet, a quart of milk, four eggs, two tea-spoonfuls of grated ginger, a little salt, and flour enough to make it a thick batter;

batter; boil it two hours: it may be made into dumplings, when half an hour will boil them.

A Tansey Pudding.

Put as much boiling cream to four Naples' biscuits grated as will wet them, and beat the yolks of four eggs; have ready a few chopped tansey-leaves, with as much spinach as will make it a pretty green: be careful not to put too much tansey in, because it will make it bitter. Mix all together when the cream is cold with a little sugar, and set it over a slow fire till it grows thick; then take it off, and when cold, put it in a cloth well buttered and floured; tie it up close, and let it boil three quarters of an hour; take it up in a bason, and let it stand one quarter, then turn it carefully out, and put white-wine sauce round it.

A Yorkshire Pudding.

Take a quart of milk and five eggs, beat them well up together, and mix them with flour till it is of a good pancake batter, and very smooth; put in a little salt, some grated nutmeg and ginger, butter a dripping or frying-pan, and put it under a piece of beef, mutton, or a loin of veal, that is roasting, and then put in your batter; and when the top-side is brown, cut it in square pieces, and turn it, and let the underside be brown. Put it in a hot dish, as clean from fat as you can, and send it to table hot.

White Puddings in Skins.

Boil half a pound of rice in milk till it is soft, having first washed the rice well in warm water: put it into a sieve to drain, and beat half a pound

of Jordan almonds very fine, with some rose water: wash and dry a pound of currants, cut a pound of hogs' lard in small bits, beat up six eggs well, half a pound of sugar, a large nutmeg grated, a stick of cinnamon, a little mace, and a little salt; mix them well together, fill your skins, and boil them.

Black Puddings.

Before you kill a hog, get a peck of groats, boil them half an hour in water, then drain them, and put them into a clean tub, or large pan; then kill your hog, and save two quarts of the blood, and keep stirring it till the blood is quite cold; then mix it with your groats, and stir them well together. Season with a large spoonful of salt, a quarter of an ounce of cloves, mace, and nutmeg together, an equal quantity of each; dry it, beat it well, and mix in. Take a little winter savory, sweet marjorum, and thyme, penny-royal stripped of the stalks, and chopped very fine; just enough to season them, and give them a flavour, but no more. The next day take the leaf of the hog, and cut into dice, scrape and wash the guts very clean, then tie one end, and begin to fill them: mix in the fat as you fill them; be sure to put in a good deal of fat, fill the skins three parts full, tie the other end, and make your puddings what length you please; prick them with a pin, and put them in a kettle of boiling water. Boil them very softly an hour, then take them out, and lay them on clean straw.

CHAP. XII.

OF PIES.

Paste for Tarts.

TAKE one pound of flour, three quarters of a pound of butter, mix them up together, and beat them well with a rolling-pin.

Crisp Paste for Tarts.

To one pound of fine flour, put one ounce of loaf-sugar, beat and sifted: make it into a stiff paste with a gill of boiling cream, and three ounces of butter to it; work it well, and roll it very thin. When you have made your tarts, heat the white of an egg a little, rub it over them with a feather, sift a little double-refined sugar over them, and bake them in a moderate oven.

Another Way.

Having beat the white of an egg to a strong froth, put in by degrees four ounces of double-refined sugar, with about as much gum as will lie upon a six-pence, beat and sifted fine; beat them half an hour, and then lay it thin on your tarts.

Puff Paste.

Take a quarter of a peck of flour, rub in a pound of butter very fine, make it up in a light paste with cold water, just stiff enough to work it up; then roll it out about as thick as a crown piece; put a layer of butter all over; sprinkle on a little flour, double it up, and roll it out

again; double and roll it three times, then it is fit for all pies and tarts that require a puff paste.

Short Crust.

Rub some flour and butter together, full six ounces of butter to eight of flour; mix it up with as little water as possible, so as to have a stiffish paste; beat it well, and roll it thin. This is the best crust for all tarts that are to be eaten cold, and for preserved fruit. A moderate oven. An ounce and a half of sifted sugar may be used.

A good Paste for great Pies.

Put the yolks of three eggs to a peck of flour, pour in some boiling water, then put in half a pound of suet, and a pound and a half of butter. Skim off the butter and suet, and as much of the liquor as will make it a light good crust: work it up well, and roll it out.

A Paste for Custards.

Pour half a pound of boiling water on two pounds of flour, with as much water as will make it into a good paste. Work it well, and when it has cooled a little, raise your custards, put a paper round the inside of them, and when they are half baked, fill them.

An Apple Tart.

Take eight or ten large codlings, scald them, and when cold, skin them; beat the pulp as fine as you can with a silver spoon, then mix the yolks of six eggs, and the whites of four; beat all together as fine as possible, and put in grated nutmeg, and sugar to your taste; melt some fine fresh

fresh butter, and beat it till it is like a fine thick cream; then make a fine puff-paste, and cover a tin patty-pan with it, and pour in the ingredients, but do not cover it with the paste. Bake it a quarter of an hour, then slip it out of the patty-pan on a dish, and strew some sugar finely beat and sifted all over it.

A Beef-steak Pie.

Take four or five rump steaks, beat them very well with a paste pin, season them with pepper and salt, lay a good puff-paste round the dish, and put a little water in the bottom; then lay the steaks in, with a lump of butter upon every steak, and put on the lid. Cut a little paste in what form you please, and lay it on.

A Cherry Pie.

Make a good crust, lay a little of it round the sides of your dish, and throw sugar at the bottom; then lay in your fruit, and some sugar at the top: some red currants added to the cherries are a great improvement. Then put on your lid, and bake it in a slack oven.

Eel Pies.

After skinning and washing your eels, cut them in pieces of about an inch and an half long, season them with pepper, salt, and a a little dried sage rubbed small; raise your pies about the size of the inside of a plate, fill your pies with eels, lay a lid over them, and bake them in a quick oven. They require to be well baked.

An Egg Pie.

Cover your dish with a good crust, then have ready

ready twelve eggs boiled hard, cut them in slices, and lay them in your pie, wash and pick half a pound of currants, and throw all over the eggs; then beat up four eggs well, mixed with half a pint of white wine; grate in a small nutmeg, and make it pretty sweet with sugar. Lay a quarter of a pound of butter between the eggs, then pour in your wine and eggs, and cover your pie. Bake it half an hour, or till the crust is done.

A Giblet Pie.

Let two pair of giblets be nicely cleaned, put all but the livers into a sauce-pan, with two quarts of water, twenty corns of whole pepper, three blades of mace, a bundle of sweet herbs, and a large onion; cover them close, and let them stew very softly till they are quite tender; then have a good crust ready, cover your dish, lay a fine rump steak at the bottom, seasoned with pepper and salt; then lay in your giblets with the livers, and strain the liquor they were stewed in. Season it with salt, and put into your pie; put on the lid, and bake it an hour and an half.

A Hare Pie.

Cut your hare in pieces, and season it well with pepper, salt, nutmeg, and mace; then put it in a jug with half a pound of butter, cover it close up with a paste or cloth, set it in a copper of boiling water, and let it stew an hour and a half; then take it out to cool, and make a rich force-meat, of a quarter of a pound of scraped bacon, two onions, a glass of red wine, the crumbs of a penny loaf, a little winter savory, the liver cut small, and a little nutmeg; season

it

it high with pepper and salt, mix it well up with the yolks of three eggs, raise the pie, and lay the force-meat in the bottom; lay in the hare, with the gravy that came out of it; lay the lid on, and put flowers or leaves on it. Bake it an hour and a half. It is a very handsome side-dish for a large table.

Mince Pies.

Shred three pounds of suet very fine, and chop it as small as possible; take two pounds of raisins stoned and chopped very fine, the same quantity of currants, nicely picked, washed, rubbed, and dried at the fire. Pare half an hundred fine pippins, core them, and chop them small; take half a pound of fine sugar, and pound it fine; a quarter of an ounce of mace, a quarter of an ounce of cloves, and two large nutmegs, all beat fine; put all together into a large pan, and mix it well together with half a pint of brandy, and half a pint of sack; put it down close in a stone pot, and it will keep good three or four months. When you make your pies, take a little dish, somewhat larger than a soup-plate, lay a very thin crust all over it; lay a thin layer of meat, and then a layer of citron, cut very thin, then a layer of mince meat, and a layer of orange-peel cut thin; over that a little meat, squeeze half the juice of a fine Seville orange or lemon, lay on your crust, and bake it nicely. These pies eat very fine cold. If you make them in little patties, mix your meat and sweetmeats accordingly. If you choose meat in your pies, parboil a neat's tongue, peel it, chop the meat as fine as possible, and mix with the rest; or two pounds of the inside of a surloin of

beef

beef boiled: but when you use meat, the quantity of fruit must be doubled.

A Pigeon Pie.

Cover your dish with a puff-paste crust, let your pigeons be very nicely picked and cleaned, season them with pepper and salt, and put a good piece of fresh butter, with pepper and salt, in their bellies; lay them in your pan; the necks, gizzards, livers, pinions, and hearts, lay between, with the yolk of a hard egg, and beef-steak in the middle; put in as much water as will almost fill the dish, lay on the top crust, and bake it well. This is a very good way to make a pigeon pie; but some French cooks fill the pigeons with a very high force-meat, and lay force-meat balls round the inside, with asparagus tops, artichoke bottoms, mushrooms, truffles, and morels; and season high.

A Cheshire Pork Pie.

Having skinned a loin of pork, cut it into steaks; season it with salt, nutmeg, and pepper; make a good crust, lay a layer of pork, then a layer of pippins, pared and cored, and a little sugar, enough to sweeten the pie, and then a layer of pork; put in half a pint of white wine, lay some butter on the top, and close your pie; if it be large, it will require a pint of white wine.

A Venison Pasty.

Take a neck and breast of venison, bone them, and season them well with pepper and salt; put them into a deep pan, with the best part of a neck of mutton sliced and laid over them: pour in a glass of red wine, put a coarse paste over it,

it, and bake it two hours in an oven; then lay the venison in a dish, pour the gravy over it, and put one pound of butter over it: make a good puff-paste, and lay it near half an inch thick round the edge of the dish; roll out the lid, which must be a little thicker than the paste on the edge of the dish, and lay it on: then roll out another lid pretty thin, and cut in flowers, leaves, or whatever form you please, and lay it on the lid. If you do not want it, it will keep in the pot it was baked in eight or ten days; but let the crust be kept on that the air may not get to it. A breast and a shoulder of venison is the most proper for a pasty.

CHAP. XIII.

OF PRESERVING AND PICKLING.

Green Oranges.

TAKE the green oranges, slit them on one side, and put them into a brine of salt water, as strong as will bear an egg, in which they must be soaked at least fifteen days; then strain them and put them into fresh water, and boil them tender; put them into fresh water again, shifting them every day for five days together; then give them another scald, and put them into clarified sugar; give them a boil, and set them by till next day; then boil them again; the next day add some more sugar, and give them another boil; the day after boil the syrup very smooth, pour it on them and keep them.

Note.

Note.—That if at any time you perceive the syrup begin to work, you must drain them, and boil the syrup very smooth, and pour it on them; but if the first proves sour, boil it likewise. Green lemons are done after the same manner. If the oranges are any thing large, you must take out the meat from the inside.

Cucumbers.

Take little gerkins, put them in a large deep jug, cover them close down with vine leaves, fill the jug with water, cover it with a plate, set it in the chimney corner, a little distance from the fire, yet so as to keep warm; let them stand so a fortnight, then throw them into a sieve to drain; they will look very yellow, and will smell disagreeable; throw them into spring water once or twice, to clear them; put them into a large deep stew-pan, or preserving-pan; cover them all over with vine leaves, and put in as much clear spring water as will cover them; set them over a charcoal fire, look often at them, and when they are turned a fine green, drain off that water, and put them into fresh cold water; have your syrup made ready thus: to every pound of sugar add one pound of water, the clear peel of a lemon cut in long shreds, and an ounce of ginger boiled in water for a quarter of an hour: put the ginger and lemon-peel to the sugar and water, boil it to a syrup, throw in your cucumbers, and give them a boil; pour them into the pan you intend to keep them in, let them stand till next day, and boil them again three times; when cold, cover them up, and they make as fine a sweet as is tasted.

Barberries.

Barberries.

Take a pound of barberries picked from the stalks, put them into two quart pans, and set them in a brass pot full of hot water, to stew them; after this strain them, add a pound of sugar, and a pint of rose water; boil them together a little, take half a pound of the best clusters of barberries you can get, dip them into the syrup while it is boiling, take out the barberries, and let the syrup boil till it is thick; when they are cold, put them into glasses or gallypots with the syrup.

Ringoe Root.

Take your ringoe roots, and parboil them very tender, then pick and peel them; wash them clean, dry them with a cloth, and put in as much clarified sugar as will cover them: boil them leisurely on a chafing dish of coals, till you see the rolls look clear, and your syrup something thick, between hot and cold, and put them up.

Sweet-Marjorum.

Take the white of an egg, beat it very well, and take double refined sugar, beaten very fine and sifted; then take the marjorum, and rub it on a glass that is clean, and lay it in form of the glass; so do it with your egg, then seer it with sugar on it, and lay it on papers to dry.

Green Pease.

Shell fine young pease, and put them into boiling water with some salt; after boiling five minutes, drain them in a cullender, and put them on a cloth doubled five or six times on a table; let them lie free, in order to dry. Your

bottles should be prepared before-hand, and be quite clean and dry. Fill them with the pease, and put on the top some mutton fat tryed; tie a bladder with a thin board or lath over them, and let them be put in a cool dry closet or cellar; boil your water when you use them, and put in a little butter, salt, and sugar; and as soon as they are enough, drain them, and put them into a sauce-pan with some butter, and shake it while it is melting. Pease done this way will keep good till Christmas.

Fruit green.

Take pippins, apricots, pear plumbs, or peaches, while they are green, and put them in a preserving-pan, or stew-pan; cover them with vine leaves, and then with fine clear spring water: put on the cover of the pan, set them over a clear fire, when they begin to simmer take them off, and carefully with your slice take them out, peel and preserve them as you do other fruit.

Raspberries.

Choose raspberries that are not too ripe, and take the weight of them in sugar; wet your sugar with a little water, put in your raspberries, and let them boil softly; be careful not to break them: when they are clear, take them up, and boil the syrup till it be thick enough, then put them in again, and when they are boiled put them up in glasses.

Garlick.

Take a head of garlick, peel the cloves, throw them into spring water, give them just a boil, and preserve them as you do your apricots.

Currants.

To preserve Currants for Tarts.

Put a pound of sugar into a preserving-pan, for every pound and a quarter of currants, with a sufficient quantity of juice of currants to dissolve the sugar: when it boils, skim it, and put in your currants, and boil them till they are very clear: put them into a jar, cover them with brandy-paper, and keep them in a dry place.

PICKLING.

Cucumbers.

Let your cucumbers be as free from spots as possible, and take the smallest you can get; put them into strong salt and water for nine or ten days, till they become yellow, and stir them at least twice a day, or they will grow soft. Should they become perfectly yellow, pour the water from them, and cover them with plenty of vine-leaves. Set your water over the fire, and when it boils, pour it upon them, and set them upon the hearth to keep warm. When the water is almost cold, make it boiling hot again, and pour it upon them; proceed in this manner till you perceive they are of a fine green, which they will be in four or five times. Be careful to keep them well covered with vine-leaves, with a cloth and dish over the top, to keep in the steam, which will help to green them the sooner. When they are greened, put them in a hair sieve to drain, and then make the following pickle for them:—To every two quarts of white wine vinegar, put half an ounce of mace, ten or twelve cloves, an ounce of ginger cut into slices, an ounce of black pepper, and a handful of salt. Boil them all together for five minutes, pour it

hot upon your pickles, and tie them down with a bladder for use. You may pickle them with ale, ale-vinegar, or distilled vinegar; and you may add three or four cloves of garlick or shallots.

Onions.

Take some small onions, peel them, and put them into salt and water; shift them once a day for three days, then set them over the fire in milk and water till ready to boil; dry them, and pour over them the following pickle when boiled and cold: double-distilled vinegar, salt, mace, and one or two bay leaves; they will not look white with any other vinegar.

Walnuts black.

Your walnuts should be gathered when the sun is hot upon them, and always before the shell is hard, which may be easily known by running a pin into them; then put them into a strong salt and water for nine days; stir them twice a day, and change the salt and water every three days; then put them in a hair sieve, and let them stand in the air till they turn black; then put them into strong stone jars, and pour boiling allegar over them: cover them up, and let them stand till they are cold; then boil the allegar three times more, and let it stand till it is cold between every time; tie them down with paper, and a bladder over them, and let them stand two months; then take them out of the allegar, and make a pickle for them. To every two quarts of allegar, put half an ounce of mace, half an ounce of cloves, one ounce of black pepper, the same of Jamaica pepper, ginger,

ger, and long pepper, and two ounces of common salt; boil it ten minutes, and pour it hot upon your walnuts; tie them down with a bladder, and paper over it.

French Beans.

Pour a boiling-hot wine over your French beans, and cover them close; the next day drain them and dry them; then pour over them a boiling-hot pickle of white-wine vinegar, Jamaica pepper, black pepper, a little mace, and ginger. Repeat this for two or three days, or till the French beans look green.

Red Cabbage.

Take a fine close red cabbage, and cut it thin; then take some cold ale allegar, and put to it two or three blades of mace, and a few white pepper-corns; make it pretty strong with salt, and put your cabbage into the allegar as you cut it; tie it close down with a bladder, and a paper over that. In a day or two it will be fit for use.

CHAP. XIV.

MARMALADES, JELLIES, AND CREAMS.

Orange and Lemon Marmalade.

TAKE six oranges, grate two of the rinds of them upon a grater, then wet them all, and pick out the flesh from the skin and seeds; put to it the grated rind, and about half a pint of pippin jelly; take the same weight of sugar as you have

of the meat so mingled; boil your sugar till it blows very strong; then put in the meat, and boil all very quick till it becomes a jelly, which you will perceive by dipping the scummer, and holding it up to drain; if it be a jelly, it will break from the scummer in flakes; and if not, it will run off it in little streams; when it is a good jelly, put it into your glasses and pots.

Apricot Marmalade.

Take any quantity of apricots, peel them well, cut them very small into a pan; put to them the same weight of pounded and sifted sugar as you have of the apricots, and set them over the fire in a large pan; keep stirring them till they are done sufficient, which you may know by the same method as directed for the orange and lemon marmalade.

Peach Marmalade.

Take any quantity of peaches, cut them small, put them in a pan with a little water, boil them till they are well mashed, and keep stirring continually; then take them off, and pass them through a sieve; when sifted, weigh them, put them in the pan, and boil them again, till the water they give is a little reduced; when so, weigh an equal quantity of sugar as you had of peaches, and put it by little and little into your pan, and continue as directed for the apricot marmalade: you may use either clarified or pounded loaf sugar; then proceed with your peaches as directed for the apricots.

Raspberry Marmalade.

Take any quantity of raspberries, pass them through

through a sieve, and continue precisely as with the peach marmalade. Strawberries may be done exactly in the same manner.

JELLIES.

Quince Jelly.

Take a quantity of spring water, and put into it as many quinces, thin sliced, with cores and parings, as will conveniently boil to be tender, also a large handful of hartshorn; boil it very fast, keeping it stirring; when it is strong enough tasted, rub it through a jelly bag: this is best when it looks pure white; let your hartshorn be boiled first; add this to your syrup, and boil it all together.

Currant Jelly.

Wash your currants well, put them into a pan, and mash them; then put in a little water, boil them to a mummy, strew it on a sieve, and press out all the juice, of which make your jelly.

White Currant Jelly.

Wash your currants as before, strain them carefully, mash them, and set them on a slow fire; put in a little water, and boil it well, after which take them out, and proceed as before.

Apple Jelly.

Pare the softer sort of pleasant tasted apples, slice them very thin, take out the cores and seeds, boil a pound of them in a quart of water till a fourth part be consumed; strain it well, and to every pint and an half put three quarters of a pound of sugar, with a little mace or cinnamon,

namon, and boil it up to a thickness, adding a quarter of a pound of isinglass; then strain it again and again, and put it up for use.

CREAMS.

Lemon or Orange Cream.

Take a pint of thick cream, set it on the fire, keep it stirring, and let it simmer; make it very sweet with double refined sugar, keep it stirring till it is pretty cool, then put in the juice of half a lemon, with the peel squeezed in to give it a fine bitter; keep stirring till it is cold, then stir it up high to bring a froth in the dish: this should be made early in the morning for dinner.

Spanish Cream.

Take three spoonfuls of flour of rice seered very fine, the yolks of three eggs, three spoonfuls of fair water, two spoonfuls of orange flour water, and mix them well together; then put to it one pint of cream, set it on a good fire, keep it stirring till it is of a proper thickness, and then pour it into your cups.

Almond Cream.

Take almonds blanched in cold water, beat them fine with rose water and ambergris steeped in them; take the yolks of six eggs, beat your cream, being boiled with mace; put in your almonds, and when well mingled, put in your eggs, taking care that they only simmer; when it is thick take it off; your cream must be an ale pint, half a pound of almonds, and six whites of eggs; garnish with gilded almonds and dried citron.

Pistachio

Fistachio Cream.

Peel your pistachios, beat them very fine, and boil them in cream; if it is not green enough, add a little juice of spinach, thicken it with eggs, sweeten it to your palate, pour it into basons, and set it by till it is quite cold.

Cold Cream.

Take a pint of sack or rhenish wine, and a good deal of fine sugar; beat fine a quart of good cream, and a lemon cut round, a little nutmeg and cinnamon, and a sprig of rosemary; pour them all together, let them stand a while, and beat them up with a rod till they rise: take it off with a spoon as it rises, lay it in a pot or glass, and then serve it up.

Codling Cream.

Take twenty fair codlings, core them, beat them in a mortar with a pint of cream, strain it into a dish, put into it some crumbs of brown bread, with a little sack, and dish it up. Gooseberry cream may be made in the same manner.

Clouted Cream.

Take a great quantity of new milk from the cow, and scald it in a kettle on a charcoal fire; when it is nearly ready to boil, take it off, and stir it a little; lade it into a milk-pan, and let it stand at least twenty-four hours; divide the cream with a knife, as it stands upon the pan, and take it off with a skimmer, that the thin milk may run away; then lay it in a dish, one piece upon another, till your dish be as full as you please to have it; keep it twenty-four hours before you spread it.

Raspberry

Raspberry Cream.

Take the whites of seven eggs, and seven spoonfuls of raspberry mash; which put into an earthen pan, and beat it well with a spoon, till it comes to a cream, or you think it looks white enough, then fill your glasses; this quantity will make about a dozen.

Ratafia Cream.

Boil six laurel leaves in a quart of thick cream; take them out, beat the yolks of five eggs with a little cold cream, and sugar to your taste; pour it into the cream, set it over the fire again, and keep it stirring, but do not let it boil; pour it into china dishes, and when cold it is fit for use.

CHAP. XV.

CAKES AND TARTS.

Lemon Cakes.

TAKE six thick rined lemons, grate two of them, then pare off all the yellow peel, and strip the white to the juice, which white boil tender, and make a paste exactly as for orange cakes.

Raspberry Cakes.

Pick all the grubs and spotted raspberries away, then bruise the rest, and put them on a hair sieve over an earthen pan, put on them a board and weight to press out all the water you can, then put the paste into your preserving pan, and

and dry it over the fire, till you perceive no moisture left in it, stirring it all the time it is on the fire to keep it from burning; weigh it, and to every pound take one pound and two ounces of sugar, beat to a fine powder, and put it in by degrees; when all is in, put it on the fire, and incorporate them well together; take them from the fire, scrape all to one side of the pan, let it cool a very little, then put it into your moulds; when quite cold, put them into your stove without dusting them, and dry it as other paste.

Note.—You must take particular care that your paste does not boil after your sugar is in, for if it does it will grow greasy.

A Bride Cake.

Take four pounds of fine flour well dried, four pounds of fresh butter, and two pounds of loaf sugar; pound and sift fine a quarter of an ounce of mace, and the same quantity of nutmegs; to every pound of flour put eight eggs; wash and pick four pounds of currants, and dry them before the fire; blanch a pound of sweet almonds, and cut them lengthways very thin, a pound of citron, a pound of candied orange, a pound of candied lemon, and half a pint of brandy; first work the butter with your hand to a cream, then beat in your sugar a quarter of an hour, beat the whites of your eggs to a very strong froth, mix them with your sugar and butter; beat the yolks half an hour at least, and mix them with your cake; then put in your flour, mace, and nutmeg; keep beating it till the oven is ready, put in your brandy, and beat the currants and almonds lightly in; tie three sheets of paper round the bottom

bottom of your hoop, to keep it from running out; rub it well with butter, put in your cake, and the sweetmeats in three lays, with cake betwixt every lay; after it is risen and coloured, cover it with paper before your oven is stopped up; it will take three hours baking.

Little Candied Cakes.

Take double refined sugar finely seered, about a silver ladleful; wet it no more than will make it boil to a candy height, and put in what flowers you please; strew some sugar upon them, glass-drop them upon white paper, and take them off hot to avoid their sticking.

Icing for the Cake.

Take seven pounds of flour, two pounds and an half of butter, and mix them; seven pounds of currants, two large nutmegs, half an ounce of mace, and a quarter of an ounce of cloves, all finely beat and grated; one pound of sugar, and sixteen eggs, leaving four whites; put in a full pint and an half of ale yeast, warm as much cream as you think will wet it, and put sack to your cream to make it as thick as batter; beat also one pound of almonds with sack and orange flower water, but do not let them be fine but grossly beat; put in a pound of candied orange, lemon, and citron peel, or more if you desire it very rich; mix all, put it into your hoop, with paste under it to save the bottom.

Little Queen Cakes.

Take two pounds of fine flour, a pound and a half of butter, the yolks of six eggs, one pound and a half of sugar, six spoonfuls of rose water,

nine

nine spoonfuls of sack, two nutmegs, and two pounds of currants: beat the butter with your hand till it is very thin, dry your flower well, put in the sugar and nutmegs finely grated, and put them all into your batter, with the eggs, sack, and rose water: mingle them well together, put in the currants, let your oven be moderately hot, and they will be baked in a quarter of an hour; the currants must be nicely washed and cleaned.

Caraway Cakes.

To a pound of flour add a pound of new butter without salt, eight spoonfuls of good yeast, four spoonfuls of rose water, the yolks of three new-laid eggs, caraway seeds as many as you please, four ounces of sugar, and some ambergris; knead all into a paste, make it up into what form you please, and when they come out of the oven strew sugar upon them.

Violet Cakes.

Beat your sugar, in which gum has been steeped, put in the violets and the juice, and so work it well together with seered sugar, and dry them in a stove.

Bath Cakes.

Take half a pound of butter, and rub it into a pound of flour; add one spoonful of good yeast, warm some cream, and make it a light paste, and set it to the fire to rise; when you make them up, take four ounces of caraway comfits, work part of them in, and strew the rest on the top; form them into round cakes, about the size of a French roll, bake them on sheet tins, and send them in hot for breakfast.

Gingerbread Cakes.

Rub one pound of butter into three pounds of flour, one pound of sugar, two ounces of ginger beat fine and sifted, and a large nutmeg grated; then take a pound of treacle, a gill of cream, warm them together, and make up the bread stiff; roll it out, and form it into thin cakes, or cut it round with a tea-cup or glass, or make it into nuts, of any form or shape you please; put it on oven plates, and bake it in a slack oven.

Cakes of Flowers.

Boil double refined sugar to a candy height, strew in your flowers, and let them boil once up; then with your hand lightly strew in a little double refined sugar sifted, and put it directly into little pans made of card, and pricked full of holes at the bottom; you must set the pans on a cushion, and when they are cold take them out.

To make a Cake, leaving out either Eggs, Sugar, or Butter.

Make your cake as you do the pound cake, leave out either the sugar, eggs, or butter; but then you must add thick cream instead of the butter; with any of the three left out, the cake will be good.

Quince Cakes.

Take a pint of syrup of quinces, and two quarts of raspberries picked, bruised, and rubbed through a coarse sieve; boil and clarify them together over a gentle fire, and as often as the scum rises skim it off; then add a pound and an half of sugar beat and sifted, as much more

more boiled to a candy height, and pour it in hot; boil all up together, take it off the fire, and keep it stirring till it is nearly cold; then spread it on plates, cut it out in cakes of what shape you like, and dry them in a stove.

Savoy Cakes.

Take an equal weight of eggs and sugar; separate the yolks and whites; put the sugar to the yolks, with some lemon-peel finely chopped, powder of orange flowers, or a spoonful of the water; beat this well up together, and also the whites, which mix with the yolks, stirring continually, and half as much weight of flour as of eggs; pour it in the vessel it is to be baked in, well rubbed with butter; bake it in a soaking oven about an hour and an half; if it is of a good colour, you may serve it without garnishing; if not, as it may be too brown, or too pale, glaze it with white sugar.

Sugar Cakes.

Take three pounds of fine flour, dried well and sifted; add two pounds of loaf sugar beaten and sifted; put in the yolks of four eggs, a little mace, a quarter of a pint of rose water, and, if you chuse, musk or ambergris may be dissolved in your sugar: mix all together, make it up to roll out, then bake them in a quick oven, and sift some sugar on them.

Cream Cakes.

Sift some double refined sugar, beat the whites of seven or eight eggs, shake in as many spoonfuls of the sugar, grate in the rind of a large lemon, drop the froth on a paper, laid on tin, in

lumps, at a distance; sift a good quantity of sugar over them, set them in a middling oven, and the froth will rise; just colour them; you may put raspberry jam, and clap two bottoms together; set them in a cool oven to dry.

A Fashion Cake.

Mix a handful of flour with a pint of good cream, half a pound of beef suet, melted and sifted, a quarter of a pound of sugar powder, half a pound of raisins stoned and chopped, dried flowers of orange, a glass of brandy, a little coriander and salt; bake it as all other cakes, about an hour, and glaze or garnish it.

Puff Cakes.

Make some fine puff paste, roll it as thin as a crown piece, take a dish of the bigness of the cake you design to make, and place the same over the paste, which cut round; then put it on a sheet of paper, or a tin plate; make another round piece of paste in the same manner, cutting it in what figures you please; fill the first abbess either with a marmalade of apricots, or apples, or with a cream of pistachios, and cover it with your abbess cut out into figures; then bake your cake, and when done strew some fine sugar over it, and glaze it with a red hot fire shovel; put it in a dish, and serve it up either hot or cold; if it is filled with cream, serve it up always hot.

Lisbon Cake.

In order to make this cake, get four or five pounds of fine flour, make a good puff paste, and roll it as thin as a half-crown piece; then put

put over it a dish of the bigness of the cake you design to make, cut your paste round it, and put it upon a sheet of paper: cut out in the same manner seven or eight abbesses more, cutting one of them into several figures, to be placed on the top of your cake; let them be baked separately, then glaze the abbess cut out into figures, and make your cake as follows: put over one of these abbesses a laying of apricot marmalade; over this another abbess with a laying of currant jelly; then another abbess over the last with gooseberry jelly; continue after the same manner to place the rest of your abbesses, putting between them your several layings of preserved raspberries, apple jelly, &c. place on the top your figured and glazed abbess, so that the rest may not be seen: the cake must be glazed with a white, green, and cochineal colour glaze, that it may appear no more than one abbess. Make the glaze thus: beat together in an earthen vessel with a wooden spoon about a pound of powder sugar, the white of two eggs, and the juice of half a lemon; if this mixture proves to be too thin, put some more sugar in it; then divide this composition into three parts: in the first pot nothing, but leave it white as it is; in the second, put a little cochineal, to make it red; and the third green, with some juice of spinach; glaze the cake from top to bottom, first with a streak of the white composition, then with a streak of the red, and afterwards with a streak of the green; following the same order till your cake is entirely glazed: dry the icing, by putting the cake for a little while into a warm oven, or before the fire, turning it round pretty often;

then

then lay it on a dish, and serve it up; it may be made as small or as large as you please.

White Loaves.

Take double refined sugar, a little musk, and ambergris, wet them with the white of an egg, beaten to a froth, to the thickness of a paste; when beaten, and tempered well together with a wooden spoon, take as much as a filbert, made up and cut round the middle like a loaf; put them in the oven upon papers, taking care it be not too hot, for they must be perfectly white, only a little coloured at the bottom of the sugar; the longer they are beaten with the back of the spoon the better.

Drop Biscuits.

Beat the yolks of ten eggs, and the whites of six, with one spoonful of rose water, half an hour, then put in ten ounces of loaf sugar beat and sifted; whisk them well for half an hour, then add one ounce of caraway seeds crushed a little, and six ounces of fine flour; whisk in your flour gently, drop them on wafer papers, and bake them in a moderate oven.

Lemon Biscuits.

Take the whites of four eggs, and yolks of ten, beat them a quarter of an hour with four spoonfuls of orange flower water; add to it one pound of loaf sugar beaten and sifted; beat them an hour longer, stir in half a pound of dry flour, and the peel of a lemon grated off; butter the pan, sear some sugar over them as you put them into the oven, and when thay are risen, take them out, and lay them on a clean cloth; when the

the oven is cool put them in again on sieves, and let them stand till they are dry and will snap in breaking.

Hard Biscuits.

Take half a peck of fine flour, one ounce of caraway seeds, the whites of two eggs, a quarter of a pint of ale yeast, and as much warm water as will make it into a stiff paste; form it into long rolls, bake them an hour, and the next day pare them round; then slice them into pieces about half an inch thick, dry them in the oven, draw and turn them, and dry the other side, and they will keep a whole year.

TARTS.

Rhubarb Tarts.

Take stalks of English rhubarb, that grow in the gardens, peel and cut it the size of gooseberries; sweeten it, and make them as you do gooseberry tarts. These tarts may be thought singular, but they are very fine ones, and have a pretty flavour; the leaves of rhubarb are a fine thing to eat for a pain in the stomach, the roots for tincture, and the stalks for tarts.

Green Gooseberry Tarts.

You may either use them whole, or make a marmalade of them, with a good syrup; this last is the best method, for by this means you can easily judge how sweet they are; for the marmalade they ought to be stoned when they are pretty large.

Minced Pies.

Pare and core two pounds of golden pippins, two

two pounds of suet clean picked, and two pounds of raisins of the sun stoned; chop these separately very fine, add two pounds of currants washed, dried, and rubbed very clean in a cloth; put these ingredients together into a large pan, strew in half an ounce of cinnamon beaten fine, a pound of lump sugar pounded, the peel of a lemon cut fine, the juice of a Seville orange, a gill of sack, and a gill of brandy; mix all well together, then put it close down in a pot, and lay over it writing paper dipped in brandy; when you make pies, add sweetmeats to them, if you chuse; but they are exceeding good without.

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